

THE NATIONAL

Technology

Seattle Public Library

NOV 8 1950

Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

Packed with Quality

to Produce

Superb Appearance and Flavor



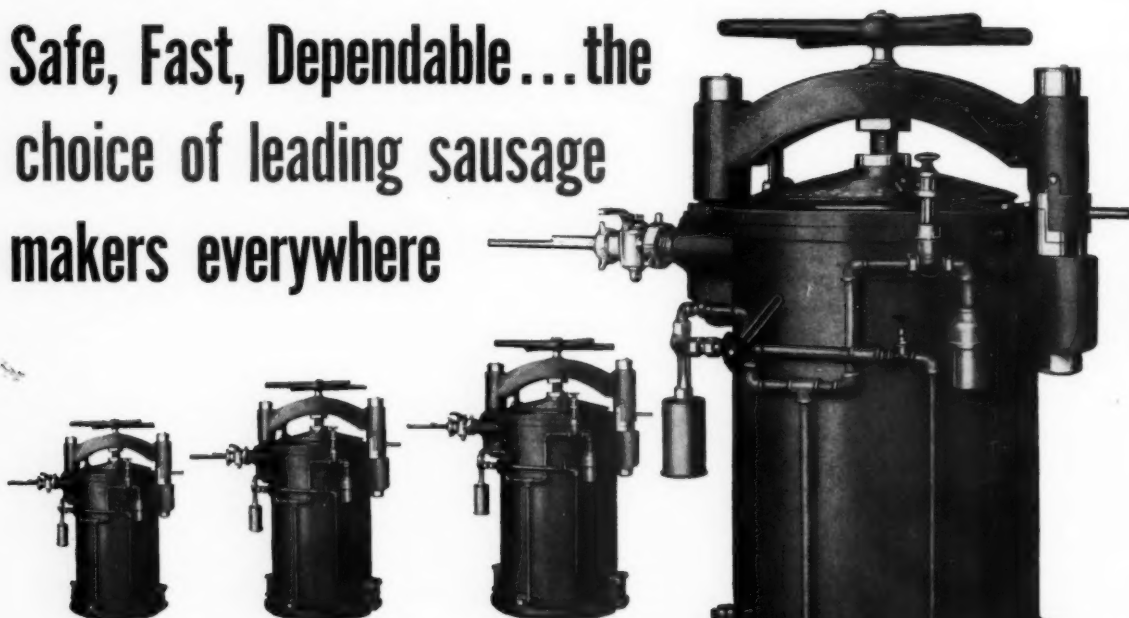
PRESCO PRODUCTS

FOR THE SCIENTIFIC PROCESSING OF MEAT AND MEAT PRODUCTS

THE PRESERVING MANUFACTURING CO., BROOKLYN 22, N. Y.

"Buffalo" SAUSAGE STUFFERS...

Safe, Fast, Dependable...the
choice of leading sausage
makers everywhere



Model 500—24" cylinder bore with 500 pounds capacity.

Model 400—21½" cylinder bore with 400 pounds capacity.

Model 300—18" cylinder bore with 300 pounds capacity.

Model 200—17½" cylinder bore (approx.) with 200 pounds capacity.

Model 100—11" cylinder bore with 100 pounds capacity.

Safety attachment shown here is
furnished at slight extra cost for
any model.

Virtually every major sausage kitchen depends on one or more "BUFFALO" sausage stuffers, without a doubt the most popular make available. These fast, dependable stuffers operate on a minimum of air pressure due to their larger cross section. Special design makes them leak-proof. Air cannot get past the piston nor can meat. Safety by-pass valve prevents piston blow-out, and a special interlock makes it impossible for operator to injure hands while opening or closing cover. Meat valves and stuffing tubes are of stainless construction. Write for colorful illustrated literature or call the "BUFFALO" representative in your city.

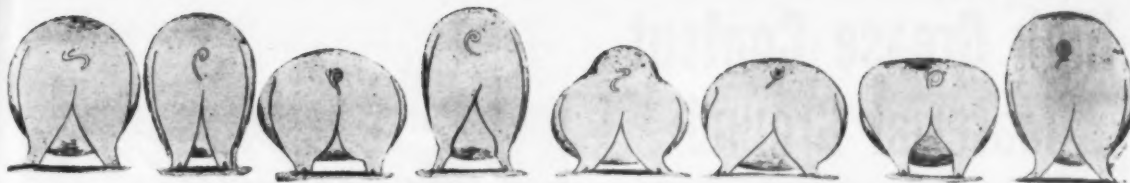
JOHN E. SMITH'S SONS CO.

50 BROADWAY • • BUFFALO 3, NEW YORK

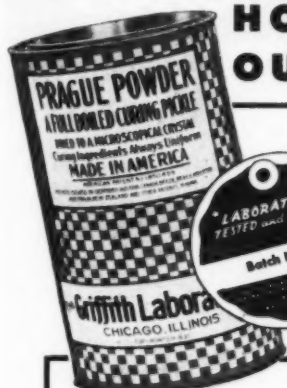
Sales and Service Offices in Principal Cities

Buffalo...
the best-known
name in sausage-
making equip-
ment for more
than 80 years





HOW TO GET THE BEST VALUE OUT OF NEVER-UNIFORM HOGS



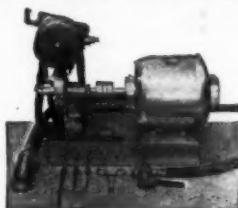
Cure never-uniform hogs with *ever-uniform* PRAGUE POWDER. *It's different!* Every crystal of ever-mild, ever-uniform PRAGUE POWDER is scientifically "flash fused". . . to contain each of the ingredients that *fixes* color, *holds* the color, and *preserves* the meat. PRAGUE POWDER always accelerates flavor development, too!

U. S. Pat. Nos. 2054623, 2054624, 2054625, 2054626

® Prague Powder

Griffith's No. 7 Pathfinder Pump

Widely used by packers requiring a dependable, light weight artery or spray pumping unit. Capacity: 1 pumper. Rugged, well-built, has totally enclosed 110-220 volt, 60 cycle, AC motor.

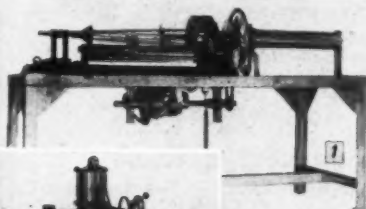


Griffith's Stainless Percentage Scale

Combination meat scale and Prague Powder pickle calculator. Completely automatic. Requires no figuring, eliminates all guesswork. Easy to use. Anyone can learn to operate in a few minutes.



MEAT STRINGING MACHINE

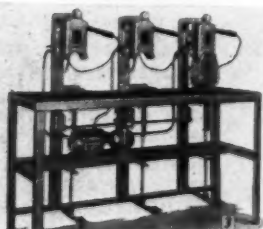


1. Power Meat Stringer

For large hams, loins, butts, and small pieces.

HAM CANNING EQUIPMENT

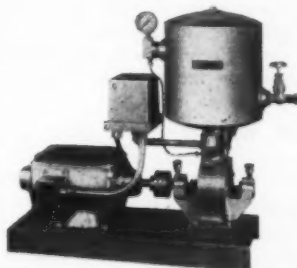
2. Hydraulic Ham Press For profitable "Cold-Pack" hams.



3. Vacuum Hood Unit For tighter pack with less juice.



BIG BOY PUMPS



No. 4—Capacity
up to 4 operators

No. 1—Capacity
up to 12 operators

There is a Griffith's Big Boy Pump of a size and design to meet every practical artery and spray pumping requirement—from one to twelve operators. All deliver a gentle but positive pressure which quickly distributes the pickle into the farthest part of the meat. All have totally enclosed motors and will give steady, trouble-free, heavy duty performance.

FAMOUS SCIENTIFICALLY-CONTROLLED INGREDIENTS FOR MEAT PRODUCTS

- TO ASSURE "FLAVOR-CONTROL"
- TO REDUCE SPOILAGE LOSSES

Purified* Ground Spices and Cereal Binders
Royal Soluble Seasonings
Vegamine (Meaty Flavored Protein Hydrolysate)

The
GRIFFITH
LABORATORIES, Inc.

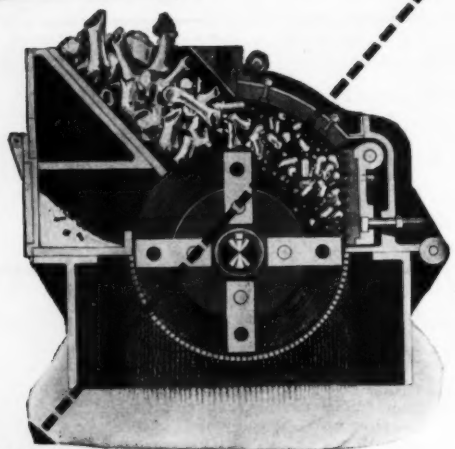
In Canada—The Griffith Laboratories, Ltd.

★ Without obligation, write for details about these items—or—for information about services of Griffith scientists in formulating new products, or in solving any food problems.

* U. S. Sterilization Patent Numbers 2107697, 2189947, and 2189949

CHICAGO 9, 1415 W. 37th St. • NEWARK 5, 37 Empire St. • LOS ANGELES 58, 4900 Gifford Ave. • TORONTO 2, 115 George St.

High Grease Content Material Ground *Easily* with



WILLIAMS HEAVY-DUTY HAMMERMILLS

Hundreds have found the Williams heavy-duty hammermills superior for grinding meat scrap, cracklings, tankage and similar products. Grinds high grease content with less power . . . keeps material cooler! These are the features which insure Williams better performance!

FOUR-FOLD HAMMER WEAR

All hammers have four wearing corners which can be turned to material one after another to give four-fold wear.

ADJUSTABLE GRINDING PLATE

Can be moved toward hammers to preserve original close contact of hammers to compensate for wear on grinding parts.

LARGE HOPPER OPENING

Prevents bridging in the hopper when feeding expeller cake or broken cake cracklings.

HINGED COVER

Provides easy access to the entire interior.

METAL TRAP

Provides outlet for tramp iron and minimizes damage to hammers and screens.

WILLIAMS PATENT CRUSHER & PULVERIZER CO.
2708 N. 9th ST. ST. LOUIS 6, MO.

WILLIAMS ALSO MAKES

Vibrating screens, crushers for bones, carcasses, and entrails, complete packaged by-product grinding plants.

WC-49-3



THE NATIONAL



Provisioner

VOLUME 123 NOVEMBER 4, 1950 NUMBER 19

Contents

Another Pork Promotion Starting.....	11
Films—for Training and Informing.....	12
Brucellosis Can Be Controlled.....	15
NIMPA Opposes Emulsifier Ruling.....	17
Fewer Canadian Cattle for U. S.....	38
Tallow Market Review.....	34
Meat Output Rises Seasonally.....	29
MID Directory Changes.....	28
Up and Down the Meat Trail.....	23
A Page of New Equipment.....	27
Classified Advertising.....	43

EDITORIAL STAFF

EDWARD R. SWEM, *Vice President and Editor*
HELEN P. MCGUIRE, *Associate Editor*
GREGORY PIETRASZEK, *Technical Editor*
VERNON A. PRESCOTT, *Production Editor*
DOROTHY SCHLEGEL

ADVERTISING DEPARTMENT

407 S. Dearborn St., Chicago 5, Illinois
Telephone: WA bash 2-0742
HARVEY W. WERNECKE, *Vice President and Sales Manager*
FRANK N. DAVIS
ROBERT DAVIES
F. A. MacDONALD, *Production Manager*
CHARLES W. REYNOLDS, *New York Representative*, 11 E. 44th St. (17) Tel. Murray Hill 7-7940, 7-7841
Los Angeles: DUNCAN A. SCOTT & CO., 2878 Wilshire Blvd.
San Francisco: DUNCAN A. SCOTT & CO., Mills Building (4)

DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN, *Editor*

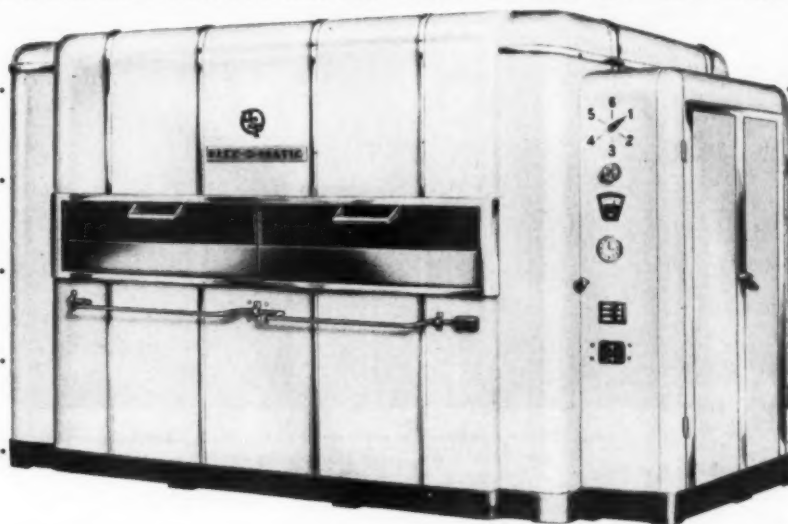
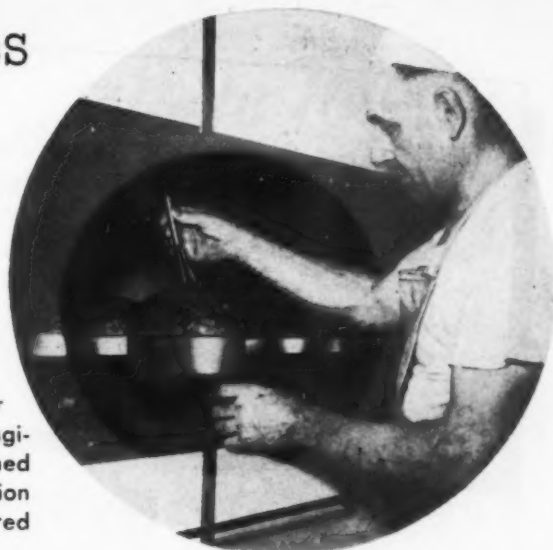
EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC., Publisher of

THE NATIONAL PROVISIONER
DAILY MARKET SERVICE
ANNUAL MEAT PACKERS GUIDE
THOMAS McERLEAN, *Chairman of the Board*
LESTER I. NORTON, *President*
E. O. H. CILLIS, *Vice President*
A. W. VOORHEES, *Secretary*

Published weekly at 407 S. Dearborn St., Chicago (5), Ill., U.S.A., by the National Provisioner, Inc. Yearly subscriptions: U.S., \$4.50; Canada, \$6.50, Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1950 by the National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

LESS BAKE-OUT LOSS with the **FLEX--MATIC** **MEAT... PROCESSING OVEN!**

● FLEX-O-MATIC Meat Processing Ovens assure even baking and fine appearance with a minimum of bake-out loss because of their close control over time and temperature. Pre-engineered design to fit your plant layout, combined with better appearance and exclusive sanitation features, make the FLEX-O-MATIC the preferred oven for meat processing.



● Compact, streamlined design, most modern sanitation features.

● Stabilized, non-tip trays for level processing.

● Aluminized, heat-reflecting interior with thick, fibre-glass insulation makes heat utilization more efficient.

● Close control of temperature saves bake-out losses.

● Quick heat acceleration—low standby heat.

● Enclosed, noiseless drive mechanism. All controls located on front panel.



**UNION
STEEL
PRODUCTS
COMPANY**
ALBION, MICHIGAN

Manufacturers of Flex-O-Matic Meat Processing Ovens, WENDWAY Sanitary Steel Rod Belt Conveyors, Stainless Steel Meat Trucks, Portable Racks, Wire Shelves, Ingredient Bins and Work Tables.

INVESTIGATE THE FLEX-O-MATIC BEFORE YOU BUY. YOU WILL BE GLAD THAT YOU DID.

**DO
IT
NOW**

Send us information and quotation on the proper size FLEX-O-MATIC Meat Processing Oven (give production in pounds per hour.)

Name

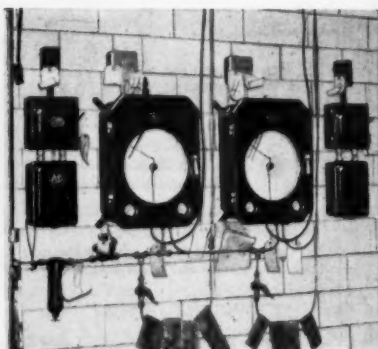
Firm

Address
City, Zone
and State

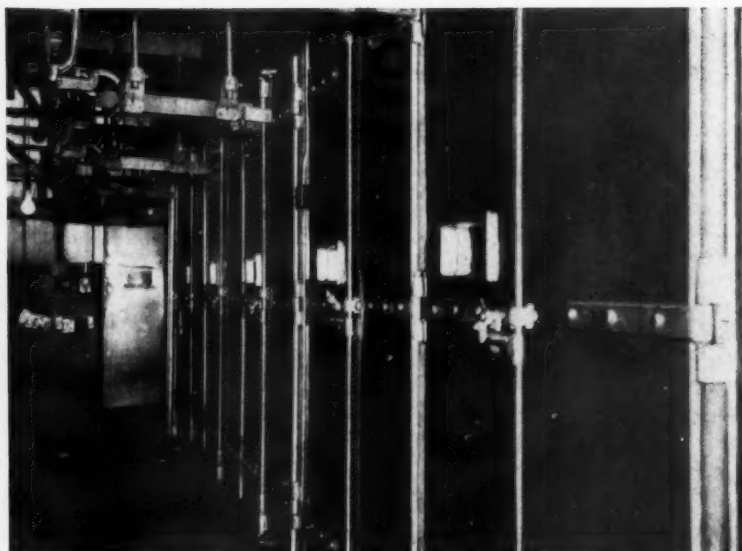
**"Smoking time cut 3 hours.
Product absolutely uniform."**

says:

**SLOTKOWSKI SAUSAGE CO.
OF CHICAGO, ILL.**



Taylor Automatic Temperature and Density Controls on one of 3 new smokehouses at Slotkowski Sausage Co., Chicago.



One of 3 new Taylor-Equipped smokehouses at Slotkowski Sausage Co. Smokehouses were built by the Julian Engineering Co. of Chicago.

IN those few words, the Slotkowski Sausage Co. of Chicago has practically written another Taylor Smokehouse Control ad for us. It all started a few months ago when they bought 3 new Taylor-equipped smokehouses from the Julian Engineering Company of Chicago.

Now they have completely automatic circulation of heated air and smoke within the house—whereby the pattern of movement is constantly reversed from side to side at set intervals under a controlled system of velocity variations from one inlet duct to the other.

Masterminding each smokehouse is a Taylor Fulscope® Recording Temperature Controller (on panel above) and a fresh air intake and exhaust control. Temperature can be automatically held at any set level from 20 to 220°F. Smoke density is regulated by opening or closing dampers in the ducting from the smoke unit to the three houses.

For complete details, ask your Taylor Field Engineer. This is another way Taylor Accuracy can help you cut

costs and keep quality up in a highly competitive market. We don't build smokehouses, but we do make instruments that can help you get the most and the best out of them. Taylor Instrument Companies, Rochester, N. Y., and Toronto, Canada. Instruments for indicating, recording and controlling temperature, pressure, humidity, flow and liquid level.

* Registered Trade Mark

Taylor Instruments

— MEAN —

ACCURACY FIRST

IN HOME AND INDUSTRY

ONE TRIP in this Great New White Truck PROVES ITS TRAFFIC ADVANTAGES



CHECK THESE EXCLUSIVE ADVANTAGES



GREATER MANEUVERABILITY



MORE PAYLOAD—SHORTER LENGTH



NEW CAB SAVES DRIVER TIME



MORE EFFICIENT IN TRAFFIC



BETTER VISIBILITY... SAFETY



LOW LOADING HEIGHT

HERE'S THE NEW WHITE 3000—the sensational new White engineered expressly for meat packers, provision companies and wholesalers.

Its every feature provides *more* deliveries in *less* time . . . at *lower* cost, because it is designed for your business . . . for today's heavy traffic.

The new White 3000 is tomorrow's truck *today!* The world's most useful motor truck for your kind of delivery service.

Ask your White
Representative for facts about the
New White 3000 for your business

Tips its cab to service



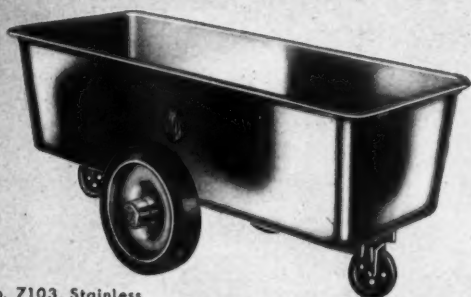
THE WHITE MOTOR COMPANY

Cleveland 1, Ohio, U. S. A.

For more than 50 years the greatest name in trucks

Gleaming STAINLESS STEEL

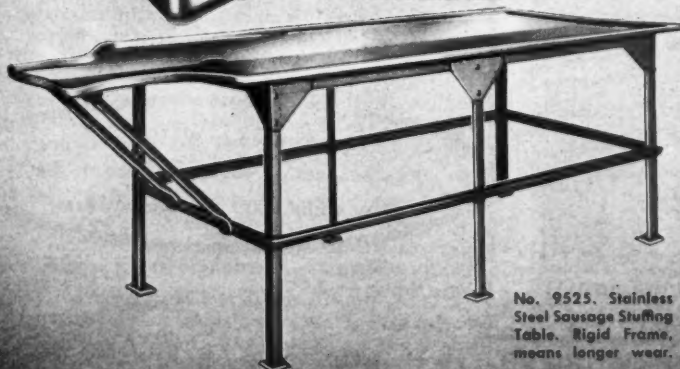
FOR ANY PACKINGHOUSE APPLICATION— BY GLOBE



No. 7103. Stainless Steel Sausage Meat Truck. Aluminum disc wheels, grease sealed bearings, Neoprene tires.



No. 9585. Stainless Steel Bacon Curing Box. Easier to clean . . . saves time.



No. 9525. Stainless Steel Sausage Stuffing Table. Rigid Frame, means longer wear.



New Globe Lavatory with Knife and Cleaver Sterilizing Box, Drinking Fountain and Soap Dispenser.



35 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The **GLOBE** *Company*

4000 SO. PRINCETON AVE.
CHICAGO 9, ILLINOIS



AMI Starting Pork Promotion

A comprehensive advertising, merchandising and publicity program, designed to move into orderly consumption the country's largest peacetime pork crop, is being launched this month by the American Meat Institute. The program will continue into the winter. Consumers everywhere will be told through advertising in national magazines, women's publications, more than 300 newspapers and on the radio, the fact that pork is becoming available in good quantity, fine quality and wide variety, making it an excellent buy. It will be emphasized that no other food offers so many advantages at such relatively attractive cost.

The American Farm Bureau Federation is enlisting the cooperation of 30,000 agricultural leaders, extension agents and agricultural colleges, to help the effort. Producers, meat packers and retailers are being supplied with a wide variety of merchandising and sales aids. The program is based on last year's intensive plan, when a pork supply almost as great as this year's was moved into consumption without the federal government, at the taxpayer's expense, invoking a price support program on hogs.

USDA To Buy Tallow for Export

During the fiscal year ending next June 30 the Department of Agriculture expects to purchase a quantity of inedible tallow and grease for export in bulk or packed in 50- or 55-gal. bung type steel drums. Purchases will be made by the Commodity Credit Corporation.

Offers may be submitted by phone (and confirmed by telegram) or telegram, to the Procurement-Import Division, Fats and Oils Branch, Production and Marketing Administration. They are subject to acceptance in whole or in part within two hours after receipt. All offers shall be f.a.s. vessel (West Coast, Gulf or Atlantic port areas) or f.o.b. origin.

Rails Attack Uniform Rate Plan Delay

Attempts of the Department of Agriculture and several industry groups to delay steps of the Interstate Commerce Commission to establish a uniform, nationwide freight classification rating system were denounced last week by western railroads. The ICC had planned to make the uniform classification rating system (under consideration in Docket No. 28310) effective at the same time that a proposed uniform countrywide class rate structure is applied (Docket No. 28300).

NPA Small Business Division

The National Production Authority recently announced the establishment of a special division to help small businesses get their share of defense orders. Duties of the committee will be to help producers obtain scarce goods and services needed to fill defense procurement orders; to distribute information on contract openings; to prepare statistics on small business productive capacity, and to help small businessmen improve the efficiency of administrative and productive techniques.

Food Price Inquiry to Be Continued

The U. S. Senate subcommittee investigation of food prices will be resumed November 14, Chairman Guy M. Gillette has announced. He said further hearings on meat prices probably will head the agenda.

NIMPA Divisional Meeting

The southern division of the National Independent Meat Packers Association will meet at the Biltmore hotel, Atlanta, Ga., Monday, November 20. Some special features, including entertainment for the ladies Sunday afternoon and Monday, have been announced by the divisional vice president.

Seattle Public Library

NOV 8 1950



SPOTLIGHTS POUR DAYTIME brilliance on Armour movie set in Hollywood as home economists of the Marie Gifford

kitchens prepare for shooting of a scene in one of the company's new full-color movie productions on meat cookery.



ABOVE: Bette Hinkel takes cheese-stuffed franks wrapped with bacon from the broiler. **BELOW:** Homemakers tell Marie Gifford what information on meats they want. At right, a scene from the Armour film on carving. The host's ability to carve swiftly and correctly adds to the enjoyment of any meal.

THE meat packing industry is becoming visual conscious. Some of the larger companies, at least, regard motion pictures and slidefilms as an important medium for teaching and informing.

In most progressive industries films have won an important place as a modern training tool. They are frequently used when a company wants to communicate an idea to its employees. The medium is probably the most graphic and effective of all possible media. Films command almost complete attention since they are shown in a darkened room without distractions. They help a person remember what he sees because they appeal to his two learning senses—sight and sound. It is claimed that up to 95 per cent of what we learn we receive through our ears and our eyes.

The jobs which films can do for industry are practically unlimited. The job to be done, the audience to be reached and the budget determine the type of film—silent filmstrip, sound slidefilm or motion picture.

Sound slidefilms are effective in presenting a point-by-point type training program, whenever there is a specific series of tasks to be shown such as safety instruction, sales training, the

best way to use knives, or any "how to do it" problem.

Films for consumer information or education which will be shown to the general public should be motion pictures. Such films may portray the company's history, the role of the packing industry in supplying meat to the nation or any other expositional theme dealing with the industry.

A meat packer who is considering making a film would first want the answers to several questions. He would want to know how effective other packers have found the medium for such things as sales training, sales stimulation, sales inspiration or improving merchandising techniques. He would want to know whether the medium has been found useful for internal use for such things as employee indoctrination or teaching skilled jobs. He might want to know what sort of institutional job films can do for his company or for the industry.

In the meat packing field Swift & Company has pioneered in using films. It has, for example, more than 100 slidefilms—some silent and some with sound; some black and white, some color. Part are concerned with job instruction and safety practices in the



Magic Medium—

Movies, Slidefilms Invaluable Aids for Training, Promotion

plant. Many illustrate techniques of selling or give other information necessary for salesmen. Swift realizes that successful salesmen must not only become familiar with the wide variety of meats and meat products and with principles of salesmanship, but that they must understand the problems of the retailer, the habits of consumers, etc. This requires a great deal of training and much of it, Swift has found, can best be transmitted by slidefilms.

Though Swift was producing films in the 1920's, the film division of the company was not started until 1945. It has grown so that today it has five full-time members, all with a practical knowledge of some phase of film production and distribution. W. M. Bastable, who has had many years experience producing industrial films, heads the department. The principal job of the department, he says, is to coordinate all film activities in the organization. It works with film producers, and, on occasion, produces a film itself.

Swift considers that it faces five different publics, all of whom can be effectively reached by one type of film or another: 1) Employees, who have a very special interest in the company; 2) dealers throughout the country who sell its products; 3) consumers; 4) shareholders, and 5) producers from whom it buys raw materials. Whenever possible Swift tries to reach more than one audience with its motion picture films. An example is the 45-minute, Hollywood-produced "Red Wagon," a story of the history of Swift. First it was shown to employees at all plants and branches. Generally, parties or open houses for employees and their families were held, with the film as the feature of the evening. The film is inspirational, the "American story" theme. It tells how the company grew from a small beginning, how it works to pro-

duce consistently good products and better serve the public. Therefore it helps instill in employees a feeling of pride in their company.



duce consistently good products and better serve the public. Therefore it helps instill in employees a feeling of pride in their company.

After they had seen the picture, many employees requested it for showing to church groups, Rotary or Kiwanis clubs, etc. In this way—with no "pressure" from Swift—a large general distribution was started. The film gives to consumer audiences a better appreciation of the meat packing industry,

of the capital, trained personnel, etc., required and the service such a company renders the public.

The film is also suitable for meat dealers, and has been shown at many association and other dealer meetings. There is a tremendous interest among rural people in motion pictures, and the showing of "Red Wagon" to these groups has also been large. About 2,000,000 people have seen the film to date; of this number about 200,000 are



Swift employees and members of their families.

In 1948 Swift produced a sound slide-film for its stockholders on its financial results. This film was also shown to employees. Through the use of live photography, cartoons and stylized drawings, factual information—often difficult for the average person to comprehend—was presented in an interesting and understandable manner.

"Serves You Right," a 27-minute, 16 mm sound, motion picture, was directed to Swift's 5,000 salesmen, but after showing to them it has been well received by other employees and by people outside the organization. Because the story is entirely about Swift, the company has not attempted to get widespread showing. But it does have a worthwhile message for any American since it portrays the services performed by a typical company, such as research grants to colleges, and thus reminds those who see it of the social and economic benefits of American business organizations.

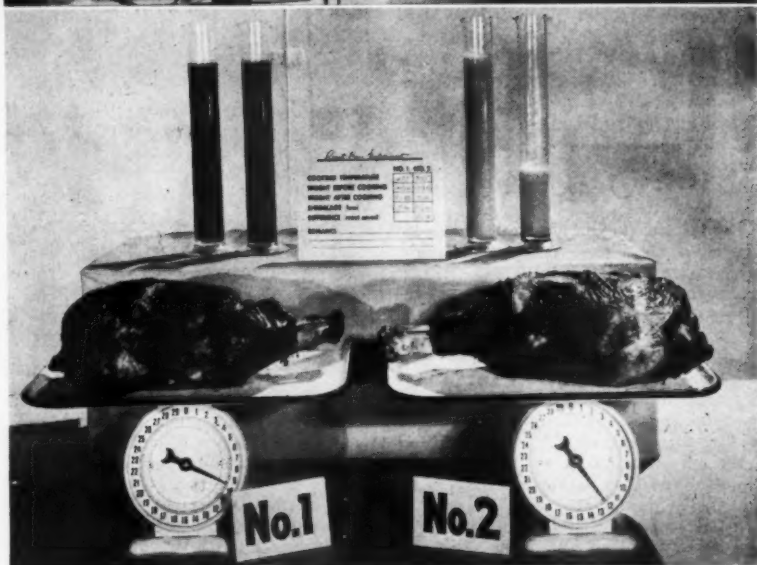
One of its most successful films has been "A Nation's Meat" (16 mm sound, color film, 30 minutes). This starts with livestock on the western range, traces the feeding, marketing, slaughtering and dressing of meats, distribution to branch houses, then to retailers and finally to the housewife. Although Swift is not mentioned, the viewer cannot help realizing that Swift, and other packers, maintain that bridge between the supply and finished product.

"Hidden Hunger," a fantasy-type motion picture, is a story of nutrition. "Doctor's Daughter," another nutrition film, contains an animated sequence which reveals how the digestive system of the human body works. By animation, stop motion photography and other techniques, films often can show things which cannot be seen in any other way. Another Swift film, "The Inside Story of Cake Baking," shows what actually happens inside a cake while it is baking.

When the new mix using Swift's and the 77 recipes made from it were developed by the Martha Logan kitchen, the company made a special slidefilm for its salesmen and employees to explain what the mix is, its advantages and how simple it is to use. Recently Swift made a slidefilm when it introduced a new product. The film, shown to salesmen and retailers, explained where the idea of the product came from, how the product was developed, the steps in working out a successful formula, what is involved in quality control and how the product is used.

Sometimes films are needed, Swift feels, as a stimulus; that every once in a while it is important to remind employees or consumers of certain things they already know but may have forgotten.

Swift & Company does not simply set out to produce a certain number of films in a given time; it makes them to meet specific problems as they arise.



THE WAY TO A MAN'S HEART is to serve him good meat, the National Live Stock and Meat Board asserts in one of its two motion pictures. It demonstrates conclusively that the way to cook meat properly is to use a low temperature. Two identical hams are baked—one at low and one at high temperature. Not only is the one baked at low temperature (No. 2) juicier and more palatable, but when done it weighs more than the other.

Whenever there is a need to transmit an important message, the case is analyzed as to how best to get across the idea. Sometimes a film is the answer but not always. Films cannot accomplish everything. There are about 50 different forms of visual media, and another may be more effective.

To illustrate how Swift approaches problems of visual education, several years ago one of its departments wanted to find out about women's reactions to prepackaged, self-service meats. They knew that to accomplish this women shopping in a self-service market would have to be observed. But the company could not very well send people into markets to stand and watch, and even if it did it would be difficult for the people to report what they had seen. So Swift placed a hidden camera, focused on the meat cases, and got a record of

what actually took place. From this information it conceived the idea for a colored film on self-service meats. Entitled "Prepackaging Freshness," this film reports to retailers—in a novel way—how prepackaged, self-service meats are successfully handled in one store.

Armour and Company also believes in the value of various types of films. It has done an outstanding job of reaching women—homemakers, home economics girls, PTA groups, 4-H clubs, church groups, etc.—with its consumer films prepared by the Marie Gifford department. Only this aspect of Armour's film work will be discussed in this article.

More than 9,000,000 women have seen three Armour films: "Gentle Art of Meat Cookery" (30 minutes); "Quicker Than You Think" (now retired because, (Continued on page 19.)

Brucellosis Can Be Controlled, Medicine Tells National Safety Congress

IN dealing with the hygienic control of brucellosis in the meat packing plant, it is necessary to understand both the operations of the packinghouse and transmission of the disease.

About 18 months ago, I wrote for publication that I felt brucellosis could never be controlled until the disease in animals is eradicated or brought under strict control. I have since changed my thoughts on this subject considerably as our experiences have changed. It is necessary to realize that in our operation, which does not differ materially from that of all larger packinghouses, we are killing from 10,000 to 12,000 hogs a day during the heavy season. This tapers off to from 3,000 to 6,000 in the summer months. As a hog enters the plant and proceeds through the kill (up until the time the carcass is chilled prior to cutting), it is handled by between 600 and 800 men. Thus, one infected hog in a day's kill has the opportunity of actually infecting a minimum of 600 men.

Immediately, the enormity of the situation can be seen. Our first attack on the problem presented itself in the form of preventing infected hogs from reaching the kill. Various attempts have been made of this sort, both at our plant and elsewhere. Needless to say, all attempts to segregate suspected hogs prior to killing have proven unsuccessful and, in most cases, the segregation proved wrong. Testing hogs and culturing is economically not feasible. It would mean holding hogs for 24 hours for testing and then two weeks for culturing prior to killing. In the past year, however, we have attempted to do this on carefully followed cases. Dr. Young, a veterinarian, and Dr. Underdahl, a bacteriologist, both of the Hormel Institute, have carried out this work and have given me permission to mention it here.

They attempted to obtain random samples of blood from hogs through the four seasons of the year as the hogs entered the plant. The samples represent hogs from 120 farms and 10 buying stations in southern Minnesota and northern Iowa, which were sold for slaughter. There were 675 separate sera studied. Surprisingly, not one positive serum sample was found in their group. We feel that this group study is large enough to be significant, inasmuch as it represents the slaughter of over 1,500,000 hogs.

It was further found that hogs with acute septicemic brucellosis did not give positive sera reactions. Old hogs having chronic disease, with or without abscesses, do give positive reactions due to an old non-infectious affair. Our

The influence of meat plant medical departments on worker safety and efficiency has become increasingly important in recent years. Many state compensation boards rate workers who are ill in the same category with those who are idle because of accidents. It is generally regarded that a sick employee is "wide open" for mishaps. In this respect, the control of industrial diseases is of major importance to worker and plant.

Enlightening facts on the control of brucellosis were brought out at the recent National Safety Council meeting (see THE NATIONAL PROVISIONER, October 28) by Dr. Tracy E. Barber, medical director of Geo. A. Hormel & Co., Austin, Minn. He told how brucellosis was curbed in the Hormel plant and what the outlook is for further retarding the disease. The text of Dr. Barber's address is reproduced here.

work in these instances was done on experiment herds and through experimentally induced disease at the Institute.

Brucellosis in the hog industry is not a particularly economically important disease. In the cattle industry, it is economically important due to losses from dropped calves and decreases in fertility. The studies at the Hormel Institute to date have not borne out this factor in the hog industry. We have shown at the Institute, as well as Iowa State College and elsewhere, that brucellosis can be eliminated from swine herds by separating the gilts from the older hogs after the suckling period. If the young herd is prevented from running with the older herd, the disease can be brought under control and eliminated. Peculiarly, the gilts have enough immunity during the suckling period that even if the sow has activity of the disease, the gilts do not contract the disease. Therefore, the disease could theoretically be eliminated from swine herds. However, it is difficult for the veterinary profession to get this fact across to the farmers, who apparently see little economic value in curbing the disease. Hogs rarely die of the disease, and it is a debatable question whether they ever abort, or whether a decrease in fertility results.

In trying to run down the source of our human cases in the plant, we have found three prime factors in transmitting the disease. First, most cases are due to infection from incised abscesses. Second in importance is the acute septicemic hog by which cases originate

from the contamination of the blood. Third, we feel definitely that we are getting infections due to an air borne factor. We have not, to date, proved this, but have an investigation in progress which may determine the correctness of our suspicions. Our reason for this assumption is an acute pulmonic brucellosis which we have seen with enough regularity to make it significant. This disease is almost totally confined to our hog alleys and shackling pens. We hope to have the answer to this important question within the next six months.

We have seen thus far that it is impractical to routinely test hogs coming into the plant, and almost impossible to depend on the cooperation of the farmer in eradicating the disease at its source. It can be practically assumed that our workers are going to be exposed to the disease at a rate which is low but nevertheless significant. It, therefore, has been our work in the past two years to strive for control of the disease through hygienic control of our employee's working conditions, and through relatively simple public health measures applied to the workers themselves.

It can be justly asked of any packing plant official whether such a "to do" is justified and whether it is good policy to alarm workers about such a disease. In Minnesota, it is noncompensable, so why worry about it? A few of our own statistics will probably help answer this.

In 1938, the average lost time due to this illness averaged slightly over 48 days, with maximums up to eight months. With the advent of sulfa, then with the Pulaski treatment combining sulfa and streptomycin, the time loss was cut to about 30 days, but reaction and recurrences were common. In some cases, the disease still disabled for up to 6 to 8 months.

Since October, 1948, when Dr. Herrell and I started the combined therapy for treatment of the disease, the time loss has been cut to under 14 days. Our longest disability of an acute case is 14 days and our shortest have remained at work during treatment. In two years of experience we have not, to date, had a recurrence. Thus, the economic loss to the employee and employer is apparent. In 1946-47, we had 42 cases of proven and suspected treated brucellosis. In 1947-48, there were 38 cases. In 1948-49, we started our more strenuous campaign on public health features. This year we had 21 cases. To date in the 1949-50 year we have had seven cases, with one month still to go. Allowing for some difference in the inci-

dence of the disease in the swine herds, the decline in incidence of our cases is nevertheless very significant. Couple this with the advances in treatment and the decreased disability period, and we feel we have made forward strides in providing a safeguard to our employees against a disabling, if not deadly disease.

In the fall of 1948 we started on an "employee education" drive. We wanted to make every man in the plant conscious of the disease, its cause, symptoms, course, prognosis, treatment and every other feature we could think of. Our nurses preached brucellosis to the men when they were seen in the medical department, and they still do. We

used posters, talks to the employees, and articles in the company publications and union papers. We had foremen talk about it to the men. Many of the foremen had had the disease and it was easy for them to tell their experience. We feel we were successful in making the men conscious of the disease and consequently respect it, but not fear it. We are now proud to relate that scarcely a day goes by that we don't have employees in the medical department requesting blood tests for brucellosis. Needless to say, 99 per cent of these are common colds, etc., but to date, we have never turned down a request of this nature. We routinely do agglutination tests of all employees examined dur-

ing check-ups, periodic physicals and in any case where other laboratory work is indicated.

We next campaigned to show the employees how to safeguard themselves against the disease. Many of our men are farmers as well as packinghouse workers. We found many using raw milk from untested herds. We have not completely stopped this, and probably never will, but we have made excellent inroads into the bad practice. We then preached, wrote, and cajoled cleanliness. The Hormel company has been noted since its inception in 1890 for its cleanliness in meat handling. However, we found many workers who washed before going on the job but neglected to do so before they opened their lunch pails. We advised that they scrub with soap, water and brush, and clean fingernails prior to each meal and recess period, and that they keep their hands away from the mouth at all times.

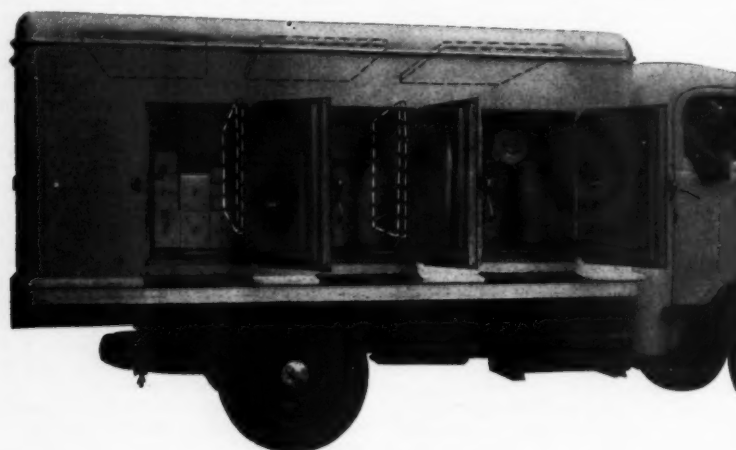
We worked further with small wound control. Through a bargaining agreement with the union, it became mandatory to report within the hour all wounds, no matter what the severity. This, we feel, has played a large part in the control of the disease. Contrary to the latest precepts of the American College of Surgeons, we are still using some mercurial antiseptics on wounds. I feel strongly that in small wounds, scratches, and the like, soap and water does not penetrate into the wound to an adequate degree for cleaning. Our nurses are instructed to use antiseptics on all wounds which can't be thoroughly inspected and scrubbed.

Handling of abortive material is not a significant source of infection in the packinghouse as it is on the farm. However, we do safeguard men at this work with gloves.

We have strongly advised the men in the alleys and shackling pens to use respirators. This is hard to accomplish, but we have now almost completely. These men tend to backslide more than any other group. We feel that respirators do not give complete protection, but in the case of this air borne source of infection, it cuts down the bacterial concentration enough to give adequate protection. As is the case with most bacterial air borne infections, we feel that a high concentration of bacteria in the air is necessary to produce the disease. The respirators cut the number taken into the lungs adequately.

One other information group we have made use of is men who have had the disease. We ask them to talk to others about their illness and, following human nature trends, they do. In each case we try to evaluate the cause of the disease, and ask the worker to advise fellow workers to avoid his mistake.

As you can see from this discussion, we have made definite inroads into a disease which is economically important to the employee and employer. We are proud to have made a small contribution to the control of a disease which, on first glance, appeared to be an almost insurmountable problem.



Keep Truck Bodies DRY • COLD • ODORLESS for less than 10¢ per day

The cost of permanent truck refrigeration is unbelievably low compared to the use of wet or dry ice. You can refrigerate a truck and maintain predetermined temperatures throughout the longest day's run for less than a dime . . . by using Kold-Hold "Hold-Over" truck plates. These plates keep truck bodies clean, sweet, dry and odorless to eliminate losses from spoilage. They keep your products safe, clean, attractive and more saleable.

Kold-Hold "Hold-Over" truck plates take a minimum of space in the truck, permitting longer, more profitable runs be-

cause of adequate refrigeration.

ASSURE SAFE MINIMUM TEMPERATURES

The temperature of the truck is controlled uniformly and accurately by Kold-Hold "Hold-Over" Plates when properly fitted to your truck and operating requirements. Some users need a small compressor mounted on the truck which can be plugged in at night to any 110 or 220 volt current. Others operate with direct connections to an existing plant ammonia line. The method is determined by your needs, the results are always the same . . . low cost, dependable truck refrigeration!

See your local refrigeration supplier or write us for details

KOLD-HOLD

REGISTERED

protects every step of the way

REGISTERED

KOLD-HOLD MANUFACTURING CO., 460 E. Hazel St., Lansing 4, Mich.

NIMPA Asks FSA to Reconsider Decision on Bread Softeners

The National Independent Meat Packers Association has filed before the Federal Security Agency a petition which asks for a further hearing on an order contemplated by the Food and Drug Administration concerning use of so-called softeners (chemical emulsifiers) in bread. Under the proposed order, according to NIMPA, bakers would be forbidden to buy mono- and di-glycerides except in the form of premixed shortening. At present, bakers are free to buy these products in the open market and mix with lard or shortening as they please.

The NIMPA petition states that the proposed order "will almost inevitably cause the independent and small packers to lose this important bakery market for one of their most important products and it will have the effect of placing this very large market within the limited control of Procter & Gamble Co. and Swift & Company and such shortening manufacturers as Procter & Gamble Co. may license."

It asserts that: "A special licensing arrangement for the manufacture of shortening containing mono- and di-glycerides of fat-forming fatty acids has been extended by Procter & Gamble Co. to Swift & Company and by means of the patent control exercised by Procter & Gamble and the special licensing arrangement extended to Swift & Company it may fairly be said that these two companies dominate and, in fact, control the manufacture of shortening containing mono- and di-glycerides, the only shortening containing bread-softening elements which would be permitted by the proposed order."

Court Order on Tradename Restrains Ohio Packer

In a court order made by agreement, Sucher Packing Co., Dayton, O., has been restrained from distributing or marketing its products in the western half of Pennsylvania under the name, "Victory Brand," a trade name used by North Side Packing Co., Pittsburgh, since 1898.

North Side was able to prove "continuous usage" of the trademark, which is registered in Pennsylvania. The Sucher company was registered in the U. S. Patent Office with a federal registration.

UN Asks Co-ordination of Foot-Mouth Disease Fight

A UN food and agriculture committee has recommended the creation of a central organization to coordinate the western hemisphere fight against foot-and-mouth disease. This was the chief recommendation of several on animal production and sanitation adopted by the committee.

JUST TURN IT

AND GET

BRINE

**That's Just Right
Without Testing
Or Stirring!**

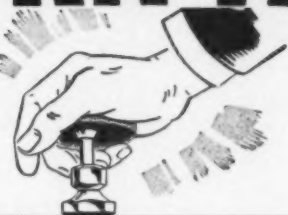
**STERLING ROCK SALT
BRINE DELIVERED BY PIPE
TO EVERY POINT IN YOUR PLANT**

- PICKLE FORMULAS
- WALL CABINETS
- WASHING & BRINE CURING HIDES & SKINS
- SPRAY DECKS
- UNIT COOLERS

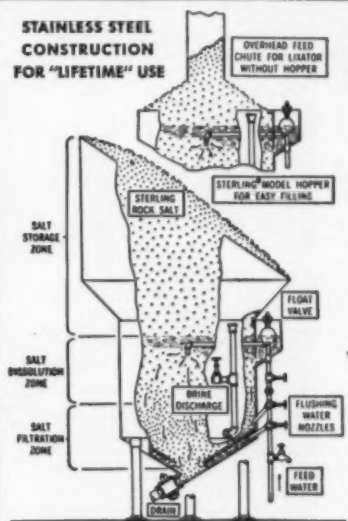
• Why trust to "rule-of-thumb" measuring? Why go through the laborious shoveling, hauling, and hand stirring of salt and water? With International's Lixate Process for Making Brine YOU SIMPLY TURN A VALVE to pipe clear, self-filtered brine to as many points in your plant as you wish.

• In the curing and processing of meats the use of the Lixator results in advantages which meet the highest standards of purity. It is by far the most sanitary method available for use with spray decks and unit coolers. Another advantage of Lixator-clear brines is the elimination of fog, one of the worst chill room problems where the Lixate Process is not employed.

Savings up to 20% and often more in the cost and handling of salt have been reported by many Lixate users.



**STAINLESS STEEL
CONSTRUCTION
FOR "LIFETIME" USE**



HOW LIXATOR WORKS

In the dissolution zone—flowing through a bed of Sterling Rock Salt which is continuously replenished by gravity feed, water dissolves salt to form 100% saturated brine. In the filtration zone—through use of the self-filtration principle originated by International, the saturated brine is thoroughly filtered through a bed of undissolved rock salt. The rock salt itself filters the brine. Nothing else is needed.

WHAT THE LIXATOR PROVIDES

- ✓ Chemical and bacterial purity to meet the most exacting standards for brine.
- ✓ Unvarying salt content of 2.65 pounds per gallon of brine.
- ✓ Crystal-clear brine.
- ✓ Continuous supply of brine.
- ✓ Automatic salt and water feed to Lixator.
- ✓ Inexpensive, rapid distribution of brine to points of use by pump and piping.

An INTERNATIONAL Exclusive

The **LIXATE** *Process*
FOR MAKING BRINE

U.S. PAT. OFF.

INTERNATIONAL SALT COMPANY, INC., Scranton, Pa.



Shown here ——— "Boss" Two-way Jumbo U Dehairer; Capacity, 750 hogs per hour. Not shown ——— "Boss" Universal Dehairer; Capacity, 200 hogs per hour . . . "Boss" Grate Dehairer; Capacity, 120 hogs per hour . . . "Baby Boss" Dehairer; Capacity, 40 hogs per hour.

Best Buy Boss

If your figures confirm your belief that a new hog dehairer will improve operations sufficiently to justify its purchase, you will be interested in our figures which confirm the fact that "Boss" is the soundest dehairer buy. We solicit your communication.



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

Magic Medium

(Continued from page 14.)

for one thing, the dresses are short and makes it look dated), and "Pantry Meal Magic" (a color motion picture which runs 22 or 23 minutes). "The Gentle Art of Meat Cookery," with 198 prints in circulation with one distributor alone, had 691 bookings in January 1950 by that distributor for a total audience of 80,156, or an average audience of 116. The average school audience for industrial films is placed at 125-150; adult audiences average slightly less.

The latest data available on 16 mm projection equipment indicates that there are 27,000 owned by high schools and colleges and 20,000 by elementary schools. There are 150,000 projectors in use in this country, with 80,000 being added each year. These figures give an idea of the tremendous potential audience for industrial films.

Armour has just completed six new color movies. The first public showing was last week in the Stevens hotel, Chicago, for press and trade representatives, home economists and educational leaders. Previously Armour had previewed them in a series of employee meetings in Armour units throughout the country.

The films, called in Hollywood "show-how shorts" because the camera is focused down in actual hand techniques much of the time, are assembled in three reels:

"Your Frankfurter Favorites" (11 minutes), shows the many ways the popular frank can be served; and "Better Bacon" (12 minutes), demonstrates the three best methods of frying, boiling and baking bacon.

"The A-B-C's of Beef Cookery," (14 minutes), illustrates techniques of preparing rib roast, pot roast, Swiss steak, sirloin steak, beef stew and hamburgers; and "Can You Carve?" (12 minutes), features a master-carver demonstrating the proper carving of assorted meats and poultry.

"Spring Chicken Year 'Round" (11 minutes), explains methods of pan frying, oven frying, casserole baking, deep fat frying and broiling of poultry; and "Easy as Pie" (16 minutes), shows how to make several popular pies and crusts, as well as tarts and turnovers.

The films were shot in the Hal Roach studios in Hollywood at a record-breaking one-a-day pace. To achieve this record, however, a great deal of advance work was required. Miss Esther Latzke, who directs Armour's Marie Gifford kitchens, and three of her home economics staff members, spent a week preparing and rehearsing.

To indicate the scope of the project, more than 20 professional actors and a production staff of 24, ranging from dishwasher to director, were needed. An elaborate kitchen was built in the studios for the actual shooting, but a work kitchen containing seven ranges and a like amount of other equipment was also utilized. The home economists

SWIFT'S EXTENSIVE sales training course includes the use of many slide-films. They help the prospective salesman understand problems he will meet and remember techniques to be used in selling the vast number of meat industry products.



cooked the meats and prepared the dishes (three of everything as insurance against losing valuable production time) and then stepped out in front of the camera as actors. Nine sides of beef, 15 boxes of bacon and more than 100 packages of franks were used. All meat and lard products used are Armour products, but no mention of the company is made. Armour found that films are more acceptable to schools if company and brand names are omitted.

Armour home economists often use one of the films to round out a program for a women's group. One of the staff members may give a 30-minute lecture on buying and care of fresh meat and then show one of the films.

Once a film is produced, the objective is to show it as often as possible to as many people as possible. Achieving the goal, of course, depends on the number of prints. With 200 prints of a good consumer motion picture, showing to 1,000,000 people a year is easily possible. The best average which can be expected from one print is four showings a month.

Inexpensive Communication

The National Live Stock and Meat Board has achieved a commendable record on film distribution. "Meat and Romance," a motion picture which is ten years old, has been shown to more than 11,000,000 people. Its successor, "Way to a Man's Heart," now five years old, has been viewed by more than 5,000,000. Its two slidefilms, "How to Cook by Dry Heat," and "How to Cook by Moist Heat," are each shown to more than 1,000,000 every year, mainly student audiences.

It is in the continued use of films that the cost per person is reduced. Swift has found that eventually the cost—including production, prints and distribution of the film—comes down to about 1c per head. The film must be shown for four or five years before this is achieved. But because this figure of 1c per person can be reached, Swift feels that this visual medium is one of

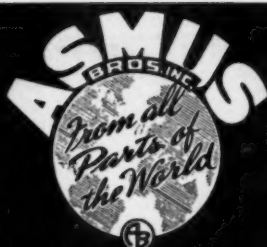
the most inexpensive means of communication.

Many companies rely on commercial film distributors, such as Modern Talking Pictures, Ideal Pictures, Inc., or Castle Films, to handle distribution. They charge a fee for the handling, and help promote the films and keep records on showings and total audiences. Organized groups can borrow the films by simply requesting them, usually at the cost of paying transportation charges. Modern Talking Pictures, which is the largest, with 26 offices plus a number of "sub exchanges," sends regular mailings to schools, publishes an index and guide once or twice a year which lists all films it handles and uses special mailings on new films.

Making a film does not necessarily require that anyone within the meat packing firm be trained or even familiar with film production. It should require considerable preliminary thinking about the audiences to be reached and the importance of reaching them. It takes a certain initial outlay of money, but in order to get a return on what is spent it also takes a large amount to support its distribution—for promotion, duplicate prints, inspection, cleaning and servicing of prints.

Once the basic questions about the film are decided, reliable film producers should be consulted. Research by the producer is necessary to know the audience, the type of information it needs and the amount of information it can digest and use. One important thing to remember is not to put too much into a film. The best films present just a few ideas. And also important, the company must think in terms of what the audience wants to hear, not entirely what it wants to say. Too often companies boast about how good they are rather than explaining to the people who will see the film what the information means to them.

Slidefilms are usually simpler to produce but for a motion picture, weeks of preliminary preparation and conferences may be necessary before the first



**523 East Congress
Detroit 26, Michigan**

FRESH GROUND ASMUS PRODUCTS

STAY FRESH
to the last ounce!
POLYETHYLENE

- IS AIR TIGHT
- IS MOISTURE PROOF
- PREVENTS SHRINKAGE
- HOLDS FLAVOR

"FRESH SPICE FOR FLAVOR"

ASMUS SPICES
AND SEASONINGS
STAY FRESH

They're Sealed in

POLYETHYLENE

A SEASONING
FOR EVERY VARIETY OF
SAUSAGE or MEAT LOAF

- FRANKFURTER
- BOLOGNA
- PORK SAUSAGE
- BRAUNSCHWEIGER
- CHICKEN LOAF
- OLIVE & PIMIENTO LOAF

BULK OR PACKAGED

OUR **69th** YEAR

SERVING THE INDUSTRY WITH

Natural Casings

**THE
CASING HOUSE**

BERTH. LEVI & Co. Inc.

- | | |
|----------------|--------------|
| • CHICAGO | • NEW YORK |
| • BUENOS AIRES | • WELLINGTON |
| • LONDON | • SYDNEY |

draft of the film scenario can be written. Experts from the company who are familiar with the field must go over the scenario, revise it and perhaps inject new ideas. Before photography is started, scenarios may be revised several times. Every scene must accomplish a specific purpose. In an average 15-minute film there are usually from 90 to 120 individual pictures, or frames. These are clearly indicated in the scenario as to location, time of day, etc. Unless the film will suffer materially, the number of locations should be closely watched in the interest of economy.

The use of professional models also influences production costs. For training films it is often more feasible to use regular workers. They look the part and are familiar with their machines or equipment. For motion pictures where definite action or speech is required, trained acting talent is more often used.

Photography completed, the next stage in the production is known as a "scoring" session. In this, the voice of narration which is to accompany the film is checked against the corresponding pictures. Upon approval, the pictures are rephotographed onto 35 mm safety film for projection in the sequence in which they are to appear on the screen.

Although Swift and Armour have probably done more with films than others in the industry, several packers have produced successful ones. Before the war John Morrell & Co. produced four slidefilms: ". . . And This Is Morrells," "Mr. Ham Goes to Town," "Time for Sausage" and "Here's Ton-nage for You." National Safety Council's only film specifically for the industry, "Packed With Safety," was filmed in the Ottumwa, Ia., Morrell plant in the early days of World War II. Toward the end of the war the NSC completely revamped it, taking out references to war and making it suitable for use by the entire industry. The Council has the film (15-minute, 35 mm soundslide) for rent or sale to packers.

The NSC has many general safety films which apply to various phases of the industry. A basic course in safety which the Council recommends for every employe includes ten films: "Learn and Live" (introduction to safety); "Cause and Cure" (accident causes); "Safe Handling of Materials"; "No Laughing Matter" (falls); "Safe in Hand" (hand tools); "My Eye Deal" (eye protection); "Keep It Clean" (housekeeping); "Fifteen Minutes to Go" (first aid); "The Fire Thief" (fire prevention), and "Safe All Around" (off-the-job safety). In addition, the NSC has other films for certain workers, such as truck drivers, and a complete collection of films to use for foreman training. An index and description of the films will be sent packers on request.

The American Meat Institute occa-

sionally produces films as the need arises. When it launched its public relations advertising program last year, it used a sound slidefilm to explain the campaign. It was shown to packinghouse executives, producer and retailer groups and later to packinghouse department heads, foremen and employees.

Any meat packer—no matter what its size—will find that films, if properly produced for the audience to be reached and properly used, are an inexpensive and effective medium for communicating ideas. The tremendous outlay such as described for the movies Armour recently made, while worthwhile for that size company, is not necessary for films which can do a good job. Cost depends on what action, setting and equipment are required. Naturally, the big, dramatic type of production with special settings is expensive.

Another avenue open to the small packer, as mentioned before, is that he may rent films from different sources. The American Meat Institute has compiled a list of about 50 livestock and meat educational films. Film distributors will furnish lists of those they handle.

One last warning: A company should not feel that the job is done once the film is made. Too many organizations look on a film as a charmed medium, whereas it is only a tool for holding interest and planting ideas.

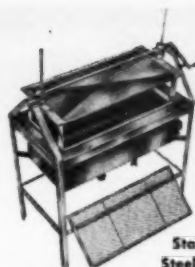
The intelligent showing of films is important. No film should be shown to any group without that group's first being "conditioned" for the message it will receive; that is, without a proper introduction for the film. From a practical standpoint this is not always possible, particularly with consumer films handled by distributors. It is, however, the ideal method of presenting films, and many companies attempt to furnish advance information to program chairmen which would enable them to introduce the film intelligently.

When used for educational or training purposes, films are by no means an excuse for the person conducting the meeting to sit down and enjoy himself. In addition to a proper introduction, there should be a discussion and question-and-answer period following the showing to find out how much was learned from the film.

Films for training and informing employees represent more than a trend; their ability to perform many different jobs for companies of any size has been effectively proved.

Booklet on Sabotage

A new booklet "Sabotage—How to Guard Against It," designed for company distribution to employees, has just been published by the National Foremen's Institute, New London, Conn. It is a 12-page reprint of the best selling manual of the same title by Harry D. Farren. The price of the booklet is 25c for single copies.



Stainless Steel Model



Standard Model



OVEN COMPANY

700 So. 18th Street, St. Louis 3, Missouri
Western States Office: 11941 Wilshire Blvd., Los Angeles 24, Calif.

ADVANCE DIP TANKS

for Browning Meat Loaves

Produce perfect loaves faster . . . get the edge on competition. Give loaves that rich brown, sales-producing crust after they leave the oven, reduce shrinkage to a minimum, and save extra labor time. Economical, simple to operate, easy to clean. Capacity 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, or for browning hams and other products. Available in stainless steel or standard models; gas or electrically heated.

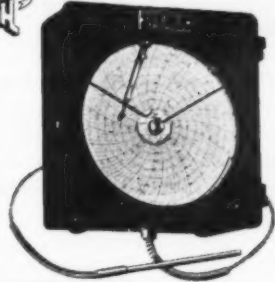
LOOK AT THESE FEATURES!

- Shortening is heated above the tubes only; particles separating from the product fall into cold zone and do not burn or discolor the shortening.
- Automatic controls prevent smoking, thus doubling the life of the shortening.
- No burned or spotted loaves.
- Tank capacity, 9 to 12 loaves per dip.
- Tank may also be used for browning hams, for all types of French frying, or for various hot dips such as gelatin or paraffin.

Write for Details and Prices Today!

Depend on

AUTO-LITE FOR TEMPERATURE RECORDING



Model "500" Recording Thermometer. Priced from \$37.50.

The low-priced Recorder shown here is precision-engineered for accuracy. Liquid-filled movement is responsive to changes throughout the temperature range. Legible 6" chart with wide selection of chart ranges between minus 40°F. and plus 550°F. Choice of 24 hr. or 7 day movement. Send for catalog showing this and many other types of Auto-Lite Thermometers.

THE ELECTRIC AUTO-LITE COMPANY

INSTRUMENT AND GAUGE DIVISION, DEPT. M-11
TOLEDO 1, OHIO
NEW YORK • CHICAGO • SARNIA, ONTARIO

INDICATING & RECORDING THERMOMETERS



What it means to you when we say,
"FLAVORS YOU CAN TRUST"

When you use relatively few dollars worth of Fearn cures or seasonings in hundreds of dollars worth of your meats, you are placing a tremendous faith in a product.

Part of that faith, no doubt, comes from long experience with Fearn quality standards. Part of it comes from the business-like way in which we literally protect you with "flavors you can trust."

The Quality Control Certificate on every Fearn item is positive assurance of Fearn "top quality" standards. Specifically, it means that the product has been analyzed throughout its many steps of processing—and eventually has passed a final rigid inspection.

Only then are Fearn items ready to be Certified as "flavors you can trust" . . . flavors famous for extra taste appeal and *absolutely undeviating quality*.

fearn *flavors you can trust*

FEARN LABORATORIES, INC., 9353 BELMONT AVENUE, FRANKLIN PARK, ILLINOIS



**Every Shipment to You is
 Quality Control Certified**

Before any Fearn product can be cleared for shipment to you it must meet with every one of Fearn's strict quality requirements. Then a coded Fearn Quality Control Certificate is placed on its container as a sure guarantee of quality. Look for it on every Fearn item . . . it tells you that here, as always, are "flavors you can trust."

Sinclair Retires as Kingan President; H. Willkie Elected

H. F. Willkie, Seagram Distillery executive, was elected president and director of Kingan & Co., Indianapolis, Wednesday at the annual meeting of the board of directors. The announcement was made by W. R. Sinclair, chairman of the board and retiring president. Sinclair, who has been



H. F. WILLKIE



W. R. SINCLAIR

associated with Kingan in this country for 44 years and previously in Belfast, Ireland, where he was born, stated that the meat industry will profit by association with an industrialist of Willkie's stature and capacity.

Willkie, who for 13 years has been a vice president and director of Distillers Corporation—Seagrams, Ltd., largest distiller in the world, is well-known in educational and industrial circles for his progressive personnel and management policies. He has written and lectured widely on the philosophy and practice of enterprise management in which he has been engaged in a variety of capacities for more than 40 years. He has served as a director of the Indiana Chamber of Commerce and a director of the International Dairy Exposition. He holds an L.L.D. (honorary) from Indiana university, where he is a director of Indiana University Foundation. While in Kentucky, Willkie served as chairman of the Postwar Advisory Planning Commission and at another time as a member of the Agricultural and Industrial Development Board. He is a Kentucky Colonel, director of the Kentucky Chamber of Commerce and national counselor to the U. S. Chamber of Commerce. He will remain active in the Seagram company as consultant and director.

Kingan & Co. has marketing operations throughout the Midwest, West and South, with processing plants at Richmond, Va.; Orangeburg, S. C.; Storm Lake, Ia., Omaha, Nebr.; Bartow, Fla., and Belfast, Ireland.



PROMOTIONS WERE BEING CELEBRATED when this group from Fearn Laboratories, Inc., Franklin Park, Ill., got together in the firm's hospitality suite during the recent AMI convention. M. A. Hagel, left, is the new executive vice president and general manager of the firm. In his new position Hagel, who was formerly assistant general manager and secretary, will direct all operations in production and distribution of Fearn products. Next to Hagel are P. A. Schuster and F. M. DeBellis; the latter has been made director of personnel in addition to her former post as assistant secretary. Next, right, are W. Dick Jordon, W. H. Bright, Robert McBride and W. A. Walberer, who has been promoted to manager of the special commodities division. Appointment of Henry J. Goricca (not shown) as vice president in charge of research and production has also been announced by Charles B. Hill, jr., Fearn president. Previous to this appointment Goricca was director of laboratories and production manager. Prior to that he had been laboratories director for Northwestern Yeast Co. and a member of the biochemical research staff of Pabst Brewing Co.

Armour Plans 3-Day Open House at Fargo for Anniversary

A "25th Anniversary Open House" to be held November 7, 8 and 9 at the West Fargo, N. D. plant of Armour and Company, has been announced by J. E. Pyle, plant manager. Regular operations will be carried on during that time so that visitors will be able to observe exactly how livestock are handled. Guides will be on hand from 11 a. m. to 6 p. m. each day to take the visitors through the plant. Along the visitors' route Armour products will be on display. Refreshments will be served and recipes distributed.

The Armour Fargo plant, employing an average of 500 people, is one of the largest businesses in Fargo and the largest meat packing plant in North Dakota. Other key men in addition to Pyle are George W. Ferris, plant superintendent; Adolph Uhl, office manager; J. A. Jameson, sales manager; L. J. Hablas, head cattle and small stock buyer, and J. E. Masten, head hog buyer.

PERSONALITIES and Events OF THE WEEK

►Earle A. Reynolds has been appointed manager of the general dry salt department of Armour and Company, Chicago, succeeding Ray E. Stringfellow, who retired November 4 after 40 years of service. Reynolds, who began working for Armour in 1919 as a bookkeeper in Macon, Ga., had been assistant manager of the department since 1947. Stringfellow began as a stock clerk in Cedar Rapids, and his long career includes service in various parts of the United States and tours of duty in Panama and Buenos Aires. He was honored Thursday at a party given by fellow workers.

►Details of a \$1,000,000 expansion program at Carstens Packing Co., Spokane and Tacoma, Wash., were announced recently by E. M. Williams,

Tacoma, general manager. Improvements at Tacoma, expected to cost \$600,000, will involve substantial additions to the canning plant. Work is expected to begin early next year. In Spokane, the main installation will be a large cooler. Other improvements will be made in the packing and shipping departments.

►The board of directors and other executives of John Morrell & Co. honored R. M. Owthwaite at a special luncheon in Ottumwa, Ia. recently. Earlier Owthwaite, formerly manager of the Topeka, Kans. plant, had resigned as a vice president and a director, to take effect at the end of the fiscal year, October 28. A framed testimonial resolution adopted by the directors and a silver inscribed bowl were given to Owthwaite. He spent 38 years with Morrell.

►William S. Keck, a wholesale meat and poultry dealer in Chicago for many years, died recently. He was with the firm Johnson & Keck.

►An open house celebration recently opened the new Pets Meat Packing Co., Rush Springs, Okla. Arthur Harris is manager of the company.

►A small fire which caused damage estimated at \$5,000 at the Home Packing Co., Terre Haute, Ind., apparently started in the smokehouse, and most of the damage was confined to that room.

►Armour and Company has moved its Dallas, Tex. sales offices to larger quarters at 318 Cadiz, Horace Dollar, branch manager, has announced. He said the company's business had outgrown the former office space.

►Tom Chiswell, who held many responsible positions with Kingan & Co., Indianapolis, the most recent in charge of Kingan's Kroger business, has retired. During his 46 years with the company, he served as a salesman, managed the Harrisburg and Philadelphia branches and the former Binghamton, N. Y., branch and was in charge of canned meats for the southern territory.

►John J. Mellody has been promoted to manager of the Scranton, Pa. branch of the Swift & Company, succeeding A. B. Cross, who was transferred to Phila-



LITTLE ROCK PACKING CO., Little Rock, Ark., purchased the \$1,730 grand champion fat calf of the Arkansas Livestock Show. Pictured with it are the three Finkbeiner brothers, company officers: Joe, secretary-treasurer; Otto, jr., vice president, and Chris, president. The purchase was made in memory of their father, the late Otto Finkbeiner.

delphia. Mellody has been with Swift 24 years.

►John Mohay, owner of the Mohay's Sausage Co., Springfield, Ill., which was damaged by fire recently, announced that repairs would be started immediately. The plant will continue operating as near capacity as possible until reconstruction is completed. Damage was estimated at approximately \$35,500.

►E. W. Williams, president, Williams Meat Co., Kansas City, Kans., has been appointed a member of the Kansas City Chamber of Commerce board of directors.

►Hygrade Food Products Corp. has sold its three three-story buildings at 195-199 Wilson ave., Brooklyn, to the Zaret Realty Corporation which plans to use them for the manufacture of delicatessen items such as cole slaw and potato salad.

►Charles E. Paquin, 65, retired salesman for Armour and Company at Biddeford, Me., died recently. He was em-

ployed by Armour 35 years, retiring about a year ago.

►Arthur Plaut, 55, cattle buyer for the Seattle (Wash.) Packing Co., died recently after a short illness. Earlier he had spent ten years as a salesman and a cattle buyer for Armour and Company, New York city, and then was treasurer of the Gotham Packing Co., Brooklyn.

►Julius S. Holl, advertising manager, Link-Belt Co., Chicago, for almost 40 years, died recently after a prolonged illness. Holl had been active in the development of the Engineering Advertisers Association of Chicago and also helped organize the National Industrial Advertisers Association.

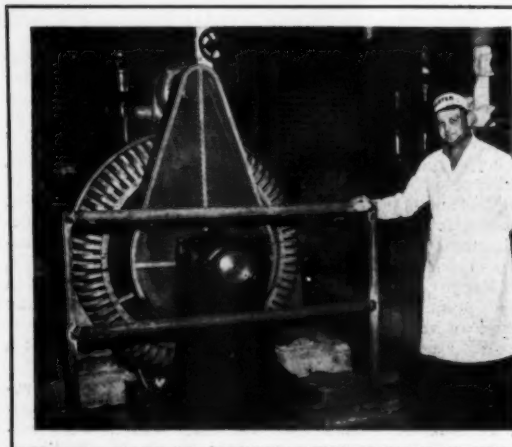
►John C. Kolb, 81, who operated the Riverside Packing Co., Paducah, Ky., until his retirement 15 years ago, died recently. He was 81 years old.

►George M. Lewis, vice president, American Meat Institute, was one of the faculty members at the thirteenth annual Northwest Marketing School held recently in St. Paul, Minn. for 4-H and Future Farmers of America.

►Formost Kosher Sausage Co., Philadelphia, will exhibit what is claimed to be the "world's largest salami" at the annual cooking school session to be staged by the Jewish Times at the YMHA auditorium there, November 15 and 16.

►Nancy Burg, 11, Monticello, Wis., has sold her Hereford steer named "Bing," an entry in the recent Wisconsin Junior Livestock Show, to Bing Crosby. Crosby was not present to buy the animal but he had John Madigan, vice president of Oscar Mayer & Co., take care of that detail. The steer weighed 1,100 lbs. and brought 35½¢ per lb.

►A. R. Seaman, 68, retired manager of the Swift & Company refinery at Atlanta, Ga., died recently of a heart

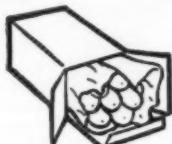


SAFETY AND FIRE protection chief Michael Chomicki of Hunter Packing Co., East St. Louis, Ill., stands by the welded pipe enclosure recently installed around the plant's new Frick compressors. Chomicki points out that safety work teaches that the causes of many accidents are unpredictable and, consequently, it is better to be overcautious than over-bold. The rail guards against a possible slip when a worker is opening the suction gate valve or servicing motor.

Why so many foods BELONG in Patapar



Hams, dressed up in beautifully printed Patapar wrappers make a big hit in retail markets.



Patapar wrappers help keep sausage fresh and appetizing.



Bundled up in Patapar, tamales keep their zest and flavor. No muss when serving.



With its wet-strength and grease-resisting qualities, Patapar gives real protection to sliced bacon.

*Patapar is wonderful,
too, for:*

Butter wrappers
Lard wrappers
Ham boiler liners
Margarine wrappers
Canned meat liners
and many other uses

PROTECTION:

With its high wet-strength, grease-resistance and other unique qualities, Patapar Vegetable Parchment does wonders in keeping foods fresh — appetizing.

SALES APPEAL:

Patapar has rich, beautiful texture. Printed with colorful inks it makes a package that you can really get excited about. Our plants are specially equipped for printing Patapar in one or more colors by letterpress or offset lithography.

Patapar printing service includes sketches, art work, engravings, typesetting — everything.

Now is a good time to investigate Patapar with future needs in mind.



Patapar Keymark.

nationally advertised symbol of wrapper protection

Paterson Parchment Paper Company • Bristol, Pennsylvania

Headquarters for Vegetable Parchment since 1885

WEST COAST PLANT: 340 BRYANT STREET, SAN FRANCISCO 7 • SALES OFFICES: NEW YORK, CHICAGO

GIVE YOUR CUSTOMERS

PORK SAUSAGE

AS THEY LIKE IT!

"The Man You Knew"



The Founder of
H. J. Mayer & Sons Co., Inc.



Look to H. J. Mayer for advice in selecting the seasoning formula that puts the most "sell" in your pork sausage. Mayer's Special Seasonings for pork sausage are available in all the different types and styles checked on the chart below. Now you can make those plump, pink piglets that steal the show in any show case . . . and flavor them to *your* customers' particular taste. Write today for detailed information.

MAYER'S Special Pork Sausage Seasonings

	Regular Strength	Light Sage	No Sage	Southern Style
NEW WONDER (Regular type)	✓	✓	✓	✓
NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓		✓	✓
SPECIAL (So-Smooth type)	✓		✓	✓
OSS (Completely soluble)	✓	✓	✓	✓

H. J. MAYER & SONS CO., INC.

6815 South Ashland Avenue, Chicago 36, Illinois • Plant: 6819-27 S. Ashland Ave.

IN CANADA: H. J. MAYER & SONS CO. (CANADA) LIMITED, WINDSOR, ONTARIO

attack. He was a pioneer in the fats and oils industry, and in 1914 supervised construction of the Swift refinery there. He served on various committees of the National Cottonseed Products Association.

►E. A. Martin has been named general manager of Armour and Company at Jersey City, N. J., succeeding the late Francis X. Leyden.

►Dixie National Stockyards, Memphis, is adding 50,000 sq. ft. of roofed pens and a new office building. Sidney Abraham, manager, and Jack Belz of the firm which will build the addition, toured other southern yards before approving plans.

►About 350 men of the hide and leather industry attended the annual stag banquet on October 26 at the Edgewater Beach hotel, Chicago. Edw. R. May, secretary, Geo. H. Elliott & Co., was elected president. He had previously been secretary for four years. E. P. Regel, American Tanning Co., was elected first vice president; Art



E. R. MAY

Carlson, Johnson & Carlson, second vice president; Elmer E. Frodin, Chicago Rawhide Mfg. Co., was reelected treasurer, and Jack Buckley, editor of the *Chicago Daily Hide & Tallow Bulletin*, was elected secretary.

►Norman Kiesow has succeeded Walter Dunnett as general foreman of Chicago plant restaurants and market of Swift & Company. Kiesow joined Swift in 1933. Dunnett retired after 43 years with Swift.

►Louis E. Kahn, executive vice president, the E. Kahn's Sons Co., Cincinnati, O., spoke before the recent meeting of the Ohio Restaurant Association at Cleveland.

►John Holmes, president, Swift & Company, was one of the speakers at the National Association of Food Chains convention in Cincinnati, October 17.

►Herbert Henry McKee, 64, sales manager for Frank Hunnisett, Ltd., Toronto, Ont., Canada, died recently. He had been associated with Hunnisett and Canada Packers Ltd. for 42 years.

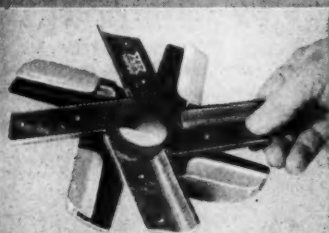
►Frank Leyden, general manager of Armour and Company's 17th st. plant, Jersey City, N. J., died recently. He had been seriously ill for several weeks.

►Albert Frederick Goetze, III, new grandson of Albert F. Goetze, president, Albert F. Goetze, Baltimore, Md., was born October 19.

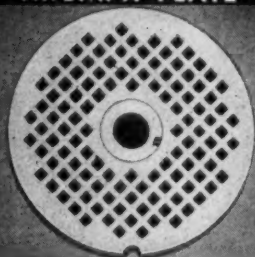
►C. O. Cagle, formerly with the B. C. Packing Co., Quitman, Ga., has joined the Florida Sausage Co., Pensacola, Fla., as sausage superintendent.

►Arnold Brown, district manager of Geo. A. Hormel & Co., Austin, Minn., in Philadelphia, addressed the Schuylkill Valley Cooperative on the subject of food retailing at their October meeting.

NOW! . . . CUT MORE THAN 400,000 LBS.



**TRIUMPH KNIFE
C-D
TRIUMPH PLATE**



**OF MEAT . . . TESTS BY
LEADING PACKERS PROVE
THE C-D TRIUMPH PLATES
and KNIVES STILL CHAMP!**

* TEST PROVED **TRIUMPH KNIFE!**

More than 400,000 lbs. of meat cut prove the new C-D TRIUMPH KNIFE with self-sharpening one-piece blade the best. A twist of the wrist . . . locks the blade . . . releases it in the patented C-D "Locktite" holder. NO PINS TO SHEAR!—SO SIMPLE TO CLEAN! *NAMES ON REQUEST.

GUARANTEED TRIUMPH PLATES!

C-D TRIUMPH PLATES THE ONLY PLATES WITH A WRITTEN GUARANTEE AGAINST RESHARPENING FOR 5 YEARS!

Available in either one-piece forging or with the famous C-D reversible bushing, as you prefer. Made to fit all makes and sizes of grinders. The most economical plates money can buy.

SPECO, INC.

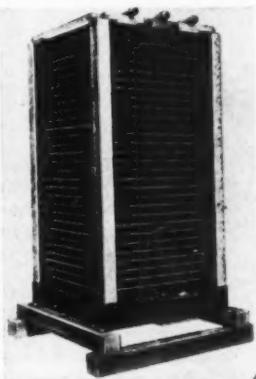
DEPT. NP62

Write for free SPECOS
SAUSAGE GRINDING POINTERS
2021 W. GRACE ST., CHICAGO 18, ILL.

NEW EQUIPMENT

and Supplies

SMALL CAPACITY COOLING TOWER—An atmospheric spray cooling tower for use with small, "packaged" water-cooled air conditioning and refrigeration condensing units, and



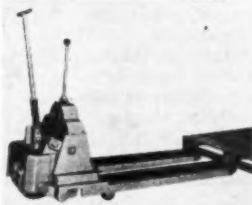
related applications, has been added to the tower line made by the Binks Manufacturing Co., Chicago. Known as the Binks Type "H," the new tower offers the following main features: The pan is made with external bolting flanges for firm anchoring. This eliminates piercing the floor of the water basin. Assembly of the tower is simplified. Newly designed corner posts bolt easily and rigidly to the pan sides. Slip-fit louvers (either redwood or galvanized steel) slide into place through machine-slotted corner posts of new design which assure accurate spacing and angle. The float box is an integral part of the basin and is mounted

externally for easy access to the control valve.

Binks Rotojet, clog-proof spray nozzles, that operate on a patented off-center inlet whirl chamber principle, are used. Their maximum fluid breakup adds greatly to the efficiency of the tower.

* * *

PALLET LOAD-LIFT TRUCK—Something new in pallet load-lift design is offered by the Market Forge Co., Everett, Mass. They have developed the only aluminum alloy truck available. It features special wheels that automatically retract when the forks are in a lowered position. The truck, supported on two front wheels and two auxil-



ary wheels on a very short wheel base, can turn around "on a dime." It cannot be "cornered" and will lift wherever a man can stand. The rear wheels are 1-in. above the floor and thereby enter and leave the pallet without interference or damage to the bottom boards. This eliminates the necessity of bevelling bottom boards or exerting extra effort in inserting or removing forks. Operating

the lifting handle automatically brings rear load wheels down to the floor and raises auxiliary wheels. The rear wheels are closely centered and tandem articulated. They are said to easily cross over floor obstructions, elevator inequalities, etc. The "flying handle" danger is eliminated because there is no connection between the pulling and lifting handles.

* * *

CARTON ADDRESSING SYSTEM—An inexpensive method of hand marking cartons, in which stencils can be cut on the typewriter, is offered by the Weber Addressing Machine Co., Mt. Prospect, Ill. When order-invoice forms are typed, the order-writer can type the necessary stencil and attach it to the shipping room copy of the order, or it can be quickly hand lettered with a stylus. When merchandise is ready for shipment, the shipping clerk attaches the stencil to a Tag-O-Graph, which is a hand stamp and prints as many of this label as is required.

The stencil can be discarded, or filed if it has further use. The Tag-O-Graph equipment has an extra large absorbent ink pad which is good for 1,000 impressions without re-inking. The ink is said to be waterproof and fade-proof. Printing is sharp and distinct. The stencils are sized to handle six lines of giant typewriter type, 9 lines of pica or 12 lines of elite.

POCKET-TYPE THERMOMETER—Ready convenience is the feature of this new Thermicator, a pocket-type thermometer introduced by the Tagliabue Instruments Division of the Weston Electrical Instrument Corp., Newark, N. J. Design is greatly simplified



and improved in this instrument which can be used either as an armored or as a plain thermometer for temperatures between -30 degs. and +120 degs. F. Complete with metal case, the thermometer can be immersed in a test fluid or medium like an armored thermometer. The thermometer is only 6 in. long.

* * *

FLUORESCENT DISPLAY SIGNS—Decals created with fluorescent colors were introduced recently by Palm, Fechteler & Co., New York City. Store display locations such as showcases, coolers, walls and mirrors are ideal spots for these high-powered attention getters. The fluorescence of the decals is said to last over six months if not exposed to the rays of the sun. They are available in the following colors: Fire orange, neon red, arc yellow, saturn yellow and signal green.



News
FROM
Your
TOOL & SUPPLY
HEADQUARTERS

*One of the
2000 plus items
in the new
Globe Catalog.

TOTE BOXES *

20 gauge steel box, hot dip galvanized after fabrication. Reinforced with 3/16" thick x 3/4" wide welded runners; rolled edge welded over 3/8" round bar prevents bulging and loss of shape. Nesting hooks keep stacked empties from jamming. Rounded corners allow easy cleaning. Non-fold or crease construction insures B.A.I. sanitation. Cat. #10502x, Price: \$5.35 ea.

23 gauge stainless steel tote box can be furnished. Same construction and dimensions as galvanized box. Lightweight, 13 1/2 lbs., will withstand the roughest type of handling. Catalog No. 10502-1x.....Price: \$12.50 ea.

INSIDE DIMENSIONS

Top	14 1/2" wide x 28 1/2" long
Bottom	11 1/2" wide x 25 1/2" long
Depth	11 1/2"
Weight	20 1/2 lbs.

Stacking Brackets of 12 ga. steel furnish full support for completely filled boxes. Hot dip galvanized, 2 stacking brackets required for each box.

Catalog No. 10502-2x.....Price: \$.35 ea.



The GLOBE TOOL and SUPPLY Co.

DIVISION OF:
THE GLOBE COMPANY
4000 SO. PRINCETON, CHICAGO 9

MID Directory Changes

The following directory changes were announced by the Department of Agriculture on October 2:

Meat Inspection Granted: R. B. Rice Sausage Co., Inc., P. O. Box 350, Lees Summit, Mo.; Mouret Packing Co., 606 Garland Lane; mail, P. O. Box 668, Opelousas, La.; Wholesale Market, 3923 Melpomene st., New Orleans 13, La.; City Packing Co., Inc., 1-15 North st., Boston 13, Mass.; Fred L. Andrews Estate, R.F.D. 2, Nazareth, Pa.; Superior Italian Style Sausage Products, 43 Cutler st., Warren, R.I.; Provisions Co., 225 Webster st., Oakland 7, Calif., and Anglo-American Packing Corp., 517 W. 57th st., New York 19, N. Y.

Meat Inspection Withdrawn: Southern Packing Co., Lake Bradford rd.; mail, P. O. Box 1012, Tallahassee, Fla.; Workman Packing Co., 432-452 Seventh st., San Francisco 3, Calif., and L. & L. Packing Co., Inc., Route 209, Hurley ave., Kingston, N. Y.

Withdrawal From and Change in Name of Subsidiary: Karl Seiler & Sons, Inc., 4051 N. Fifth st., Philadelphia 40, Pa., withdrawn from Fairdale Farm, Inc., and name of Smoked Pork Roll, Inc., changed to Trenton Pork Roll, Inc.

Change in Name of Official Establishment: Astor Abattoir, Inc., 324 Astor st., Newark 5, N. J., instead of Astor Packing Co.; Auth Bros., Inc., 1260-2 Fifth st., N.E., Washington 2, D. C.,

Iowa State Wins NLSMB Trophy for Meat Judging

Competing in a field of student teams from 14 colleges and universities, a trio of animal husbandry students from Iowa State college won the intercollegiate meat judging contest at the American Royal Live Stock Show. The Iowans scored 2,764 points out of a possible 3,120.

With this victory Iowa State college has one leg on the trophy given by the National Live Stock and Meat Board, contest sponsor. This trophy becomes the permanent property of any institution winning the contest three times.

The South Dakota state college team was runner-up, with 2,714 points. University of Wisconsin was third and Kansas state college, fourth.

and subsidiary Auth Sausage Co., instead of Auth-Loffler, Inc., and subsidiaries; Western, Inc., 1900 Wheeler ave., Fort Smith, Ark., instead of Banfield Bros. Packing Co., 2528 Wheeler ave.; Orleans Canning Co., Jamestown, N. D., instead of Jamestown Packing Co., P. O. Box 350, and Drumright Southern Made Foods, 895 Gale Lane, Nashville 5, Tenn., instead of Drumright Southern Made Foods, Inc.

Change in Mail Address of Official Establishment: Alpha Beta Food Market, Inc., Southern ave., Wintersburg, Calif.; mail, 17311 Nichols st., Huntington Beach, Calif., instead of R.F.D. 1.

CHICAGO PROVISION STOCKS

The out-of-storage movement of lard in Chicago continued to decrease during the last half of October. The 2,793,531 lbs. of lard used from inventories during the last half of October brought the total decrease for the month to 7,028,007 lbs.

October was the eighth consecutive month during which pork stocks were reduced at Chicago. The 2,600,937-lb. decline, however, was considerably smaller than the 7,355,929-lb. decline of the previous month.

	Oct. 31, '50, lbs.	Sept. 30, '50, lbs.	Oct. 31, '49, lbs.
All barreled			
pork (brls.) ..	1,700	1,010	841
P. S. lard (a) ..	3,913,797		4,486,790
P. S. lard (b) ..	14,790,175	24,382,234	10,309,234
Dry rendered			
lard (a)	123,000		21,666
lard (b)	1,645,000	3,848,571	80,000
Other lard	3,983,167	3,232,341	3,384,564
TOTAL LARD ..	24,455,139	31,483,146	18,282,254
D. S. cl. bellies			
(contract)		43,200	29,800
D. S. cl. bellies			
(other)	2,153,592	3,980,600	1,759,875
TOTAL D. S.			
CL. BELLIES ..	2,153,592	4,032,800	1,789,675
D. S. rib bellies			
D. S. fat backs ..	673,615	1,297,445	383,084
S. P. regular			
hams	491,000	835,000	341,000
S. P. skinned			
hams	6,294,829	4,968,206	5,159,953
S. P. bellies ..	7,839,395	8,292,951	7,608,904
S. P. picnic, S. P.			
Boston shldrs. ..	906,741	1,373,560	1,103,369
Other cut meats	3,819,033	3,979,390	3,098,520
TOTAL ALL			
MEATS	22,178,405	24,779,342	19,479,255

(a) Made since October 1, 1950. (b) Made previous to October 1, 1950.

The above figures cover all meat in storage in Chicago, including holdings owned by the government.

W. DELVENTHAL

ESTABLISHED 1892

FOR MORE THAN A HALF-CENTURY
SAUSAGE CASINGS
EXPORT IMPORT
Specialty:
SELECTED SHEEP CASINGS

HAMBURG-BERGEDORF
GERMANY

CABLE ADDRESS: DELTA

Inspected Meat Output Moves Up 2% as Seasonal Increase Continues

AN estimated 326,000,000 lbs. of meat was produced under federal inspection during the week ended October 28, according to the U. S. Department of Agriculture. All species, except sheep, increased in slaughter over the previous week, however, slaughter of all species was lower than

production was 142,000,000 lbs., compared with 137,000,000 a week earlier and 140,000,000 in the period a year ago.

Calf slaughter was 115,000 head, compared with 109,000 for the previous week and 138,000 in the week last year. Output of inspected veal in the

last year. Lard production was estimated at 38,100,000 lbs., compared with 34,800,000 in the previous week and 41,100,000 processed in the same week a year ago.

Sheep and lamb slaughter was 235,000 head, compared with 257,000 head a week earlier and 264,000 in the corresponding week last year. Production of lamb and mutton for the three weeks amounted to 10,300,000, 11,100,000, and 11,700,000 lbs., respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended October 28, 1950, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	
Oct. 28, 1950	272	141.7	115	15.2	1,101	158.4	235	10.3	325.6
Oct. 21, 1950	266	137.5	109	14.6	1,160	156.6	237	11.1	319.8
Oct. 29, 1949	277	140.1	138	18.4	1,240	160.9	264	11.7	331.1

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD. Per 100 mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	
Oct. 28, 1950	970	521	244	132	232	133	93	44	13.8
Oct. 21, 1950	966	517	246	134	233	135	93	43	12.9
Oct. 29, 1949	960	506	248	133	231	130	93	44	14.3

*1950 production is based on the estimated number slaughtered for the current week and average weights of the preceding week.

the previous year. Total meat output advanced 2 per cent from 320,000,000 lbs. reported for the preceding week but was 2 per cent below the 331,000,000 lbs. recorded for the corresponding week last year.

Cattle slaughter, totaling 272,000 head, was 2 per cent above 266,000 head reported for the preceding week, but was 2 per cent less than the 277,000 head of the same week in 1949. Beef

three weeks under comparison was 15,200,000, 14,600,000, and 18,400,000 lbs., respectively.

Hog slaughter of 1,191,000 head was 3 per cent above 1,160,000 reported for the preceding week, but 4 per cent below the 1,240,000 head of the same week last year. Production of pork was estimated at 158,000,000 lbs., compared with 157,000,000 for the preceding week and 161,000,000 in the same week

AMI PROVISION STOCKS

The 12,900,000 lb. decline in pork stocks during the last half of October caused October 28 holdings to dip 2,900,000 lbs. below those reported on the comparable 1949 date and 10,200,000 below the 1947-49 average for the date, according to the latest survey conducted by the American Meat Institute. Packers reporting to the Institute held 160,600,000 lbs. of pork on October 28, 1950, compared with 173,500,000 lbs. two weeks earlier, 163,500,000 lbs. a year earlier and the three-year average of 150,400,000 lbs.

Total lard and rendered pork fat holdings were again reduced, with 3,500,000 lbs. used from holdings during the last two weeks of October. October 28 stocks of 52,300,000 lbs. were 3,300,000 lbs. larger than a year earlier, but 5,700,000 lbs. below average 1947-49 holdings.

Provision stocks as of October 28, 1950, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups), the table shows October 28 stocks as percentages of the earlier holdings.

Oct. 28 stocks as Percentages of Inventories on

Oct. 14, 1950 Oct. 20, 1949 1947-49 av.

BELLIES			
Cured, D. S.	65	95	128
Cured, S. P. and D. C.	97	93	102
Frozen-for-cure, D. S.	75	800	75
Frozen-for-cure, S. P.			
& D. C.	169	152	221
Total bellies	92	97	110
HAMS			
Cured, S. P. regular	107	123	114
Cured, S. P. skinned	97	104	90
Frozen-for-cure, regular	100	80	80
Frozen-for-cure, skinned	125	87	115
Total hams	101	101	102
PICNICS			
Cured, S. P.	98	80	90
Frozen-for-cure	106	59	86
Total picnics	100	75	91
FAT BACKS, D. S. CURED.			
	79	123	104
OTHER CURED & FROZEN			
Cured, D. S.	96	116	110
Cured, S. P.	100	91	90
Frozen-for-cure, D. S.	67	133	80
Frozen-for-cure, S. P.	113	124	106
Total other	100	101	110
BARRELED PORK			
	114	133	100
TOT. D. S. CURED ITEMS			
	72	107	116
TOT. FROZ. FOR D. S. CURE			
	71	290	71
TOT. S. P. & D. C. CURED	97	96	101
TOT. S. P. & D. C. FROZEN	115	101	143
TOTAL CURED AND FROZEN-FOR-CURE			
	95	98	106
FRESH FROZEN			
Loins, shoulders, butts and			
smokies	74	106	111
All other	71	94	118
Total	73	99	112
TOT. ALL PORK MEATS			
	88	98	107
RENDERED PORK FAT			
	91	77	87
LARD	94	108	91

HEAVY HOGS CUT WITH FIRST PLUS MARGIN OF THE SEASON

(Chicago costs and credits, first three days of week.)

The cost of hogs lowered proportionately with pork valuations, except for heavy weight hogs. The margin of the heavy hogs improved 56c, attaining their first plus margin of the season. The margins of light and medium hogs were slightly poorer.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
	Pct. live wt.	Price per lb.	Value			Pct. live wt.	Price per lb.	Value			Pct. live wt.	Price per lb.	Value				
			per cwt. alive	per cwt. fin. yield				per cwt. alive	per cwt. fin. yield				per cwt. alive	per cwt. fin. yield			
Skinned hams	12.6	41.0	\$ 5.18	\$ 7.42		12.6	30.7	\$ 5.00	\$ 7.03		12.9	42.2	\$ 5.44	\$ 7.64			
Picnics	5.6	28.9	1.63	2.34		5.5	27.3	1.50	2.10		5.3	27.5	1.46	2.04			
Boston butts	4.2	36.2	1.53	2.21		4.1	36.0	1.48	2.09		4.1	35.5	1.46	2.02			
Loins (blade in)	10.1	39.1	3.95	5.71		9.8	39.1	3.83	5.43		9.6	38.6	3.71	5.17			
Lean cuts			\$12.29	\$17.68				\$11.81	\$16.05				\$12.07	\$16.87			
Bellies, S. P.	11.0	28.1	3.06	4.47		9.5	27.3	2.59	3.68		3.9	26.1	1.02	1.44			
Bellies, D. S.						2.1	23.5	.54	.77		8.6	25.5	2.19	3.06			
Fat backs						3.2	10.7	.34	.48		4.6	13.2	.61	.84			
Plates and jowls	2.9	14.8	.41	.62		3.0	14.8	.44	.62		3.4	14.8	.50	.71			
Raw leaf	2.3	12.0	.28	.38		2.2	12.0	.26	.37		2.2	12.0	.26	.37			
P. S. lard, rend. wt.	13.0	12.9	1.79	2.57		12.3	12.9	1.59	2.23		10.4	12.9	1.34	1.87			
Fat cuts & lard.			\$ 5.57	\$ 8.04				\$ 5.76	\$ 8.15				\$ 5.92	\$ 8.29			
Spareribs	1.6	32.7	.52	.74		1.6	29.3	.48	.67		1.6	20.2	.32	.44			
Regular trimmings	3.3	26.4	.87	1.23		3.1	26.4	.82	1.11		2.9	26.4	.77	1.08			
Feet, tails, etc.	2.0	9.0	.18	.26		2.0	9.0	.18	.25		2.0	9.0	.18	.25			
Offal & misc.			1.00	1.44				1.00	1.41				1.00	1.40			
Total yield & value	69.5		\$20.43	\$29.39		71.0		\$20.05	\$28.24		71.5		\$20.26	\$28.33			
Cost of hogs			\$19.16					\$19.16					\$19.11				
Condemnation loss					Per cwt.			.10		Per cwt.			.10	Per cwt.			
Handling and overhead			1.03		fin.			.96		fin.			.81	fin.			
TOTAL COST PER CWT.			\$20.29		yield			\$20.16		yield			\$20.02	yield			
TOTAL VALUE			20.43		\$29.39			20.05		\$28.24			20.26	\$28.33			
Cutting margin			+.14		+.20			-.31		-.35			+.24	+.35			
Margin last week			+.16		+.23			-.02		-.03			+.32	+.40			

The saving
is amazing

in protecting
color, flavor, shape
of fresh, frozen or
smoked meats...

ADLER stockinettes

...in a wide range of
widths and constructions for
fore and hindquarters, sides and
cuts of beef, veal, lamb and pork...
to assure protection in freezing,
storing or shipping. Write for
FREE catalog and price list to
THE ADLER COMPANY
Department N,
Cincinnati 14, Ohio

ADLER

Representatives

PHIL HANTOVER, INC.
1717 McGee St.
Kansas City 8, Mo.

JOS. KOVOLOFF
800 N. Clark St.
Chicago, Ill.

JACK SHIRMAN
5610 Berks St.
Philadelphia 31, Pa.

Makers of quality knit products for over 80 years

STEAM BAKED
"RELIABLE"

CORKBOARD

- 30 years' serving the Packers!
- Prompt shipments anywhere!
- Your inquiries invited! write!

LUSE-STEVENSON COMPANY
873 BLACKHAWK STREET • CHICAGO 10, ILLINOIS

BOSTON AND NEW YORK STYLE

Short
or
Long

TENDERLOINS

Fresh
or
Frozen

We Fabricate All Grades of Hindquarters

STRIPS • HIPS • TOPS • FACES • BOTTOMS • FLANKS • KIDNEYS

Quotations on any Quantity Write, Wire or Phone

C. A. MCCARTHY, INC.

"The House of Sirloin"

U.S. INSPECTED—ESTABLISHMENT 117

44 NORTH STREET
BOSTON, MASS.
CA pitel 7-5580

1 CHRISTOPHER ST.
NEW YORK, N. Y.
CH elsea 2-8033

EAT and SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

(L.c.l. prices)	Nov. 1, 1950
Native steers—	per lb.
Choice, 600/800	48 1/2 @ 48 1/2
Good, 500/700	48 @ 48 1/2
Good, 700/800	45 1/2 @ 46 1/2
Commercial	
cows, 500/800	36 1/2 @ 38 1/2
Can. & Cut. cows,	
north., 350/up	37 1/2
Bologna bulls, 600/up	42 1/2

STEER BEEF CUTS 500/800 lb. Carcasses (L.c.l. prices)

Choice:	
Hinds and ribs	56 @ 61
Hindquarters	53 @ 54
Rounds	50 @ 51
Loins, trimmed	77 @ 79
Loins and ribs (sets)	70 @ 73
Forequarters	43 @ 45
Backs, square cut	46 @ 47
Ribs	60 @ 62
Briskets	38 @ 40
Naveles	24 @ 25
Good:	
Hinds and ribs	56 @ 58
Hindquarters	51 @ 53
Rounds	50 @ 51
Loins, trimmed	70 @ 72
Loins and ribs (sets)	65 @ 67
Forequarters	42 @ 44
Backs, square cut	46 @ 47
Ribs	55 @ 57
Briskets	38 @ 40
Naveles	24 @ 25
Plates	28 @ 29
Hind shanks	22 @ 24
Fore shanks	20 @ 22
Bull tenderloins, 5/up	61.01
Cow tenderloins, 5/up	61.01

BEEF PRODUCTS (L.c.l. prices)

Tongues, No. 1, 3/up,	fresh or frozen	32 @ 34
Tongues, No. 2, 3/up,	fresh or frozen	26 @ 27 1/2
Brains		55 @ 57 1/2
Hearts		30 @ 32
Livers, selected		56 @ 58
Livers, regular		35 @ 37
Tripe, scalded		12 1/2 @ 13 1/2
Tripe, cooked		15 @ 16
Lips, scalded		15 @ 16
Lips, unsalted		14 @ 15
Lungs		9 @ 9 1/2
Melts		8 1/2 @ 9
Udders		8 1/2 @ 9

BEEF HAM SETS (L.c.l. prices)

Knuckles, 6 lbs. up,	boneless	58 @ 59
Insides, 12 lbs. up		58 @ 59
Outsides, 8 lbs. up		55 @ 55 1/2

FANCY MEATS (L.c.l. prices)

Beef tongues, corned	38 @ 39
Veal breads, under 6 oz.	74 @ 76
6 to 12 oz.	76 @ 78
12 oz. up	85 @ 87
Calf tongues	24 @ 26
Lamb fries	80 @ 82
Ox tails, under 1/2 lb.	18 @ 19
Over 1/2 lb.	19 @ 20

WHOLESALE SMOKED MEATS

(l.c.l. prices)		
Hams, skinned, 14/16 lbs., wrapped		46 @ 49 1/2
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped		48 @ 51
Hams, skinned, 10/18 lbs., wrapped		47 @ 51
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped		49 @ 56
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped		42 @ 48
Bacon, fancy, square cut, seedless, 12/14 lbs., wrapped		41 @ 46
Bacon, No. 1 sliced, 1-lb., open-faced layers		45 @ 52 1/2

CALF & VEAL—HIDE OFF

(L.c.l. prices)	
Choice, 80/150	47 @ 51
Choice, under 200 lbs.	44 @ 48
Good, 80/150	44 @ 48
Good, under 200 lbs.	40 @ 44
Commercial, 80/150	38 @ 44
Commercial, under 200 lbs.	30 @ 42
Utility, all weights	35 @ 39

CARCASS LAMBS (L.c.l. prices)

Choice, 30/50	52 @ 54
Good, 30/50	50 @ 53
Commercial, all weights	47 @ 50

CARCASS MUTTON (L.c.l. prices)

Good, 70/down	29 @ 30
Commercial, 70/down	28 @ 29
Utility, 70/down	27 @ 28

FRESH PORK AND PORK PRODUCTS (L.c.l. prices)

Hams, skinned, 10/16 lbs.	41	@ 43 1/2
Pork loins, regular	under 12 lbs.	40 1/2 @ 41
Pork loins, boneless	58	@ 59
Shoulders, skinned, bone	in, under 16 lbs.	32 1/2 @ 33 1/2
Picnics, 4/6 lbs.	30	28 1/2
Picnics, 6/8 lbs.	30	28 1/2
Boston butts, 4/8 lbs.	38	39
Tenderloins	81	@ 83
Neck bones	9	@ 10
Livers	28 1/2	@ 29
Kidneys	17	@ 17 1/2
Brains, 10 lb. pails	15	@ 15 1/2
Ears	10 1/2	@ 11
Snouts, lean in	15	@ 16
Feet, front	7	@ 7 1/2

SAUSAGE MATERIALS— FRESH (L.c.l. prices)

(l.c.l. prices)	
Pork trim., reg.	27
Pork trim., guar.	27 1/2 @ 28
50% lean,	27 1/2 @ 28
Pork trim., spec.	44 @ 44 1/2
85% lean,	44 @ 44 1/2
Pork trim., ex. 95% lean	46 1/2
Pork cheek meat, trimd.,	34 @ 34 1/2
Pork tongues, c.t., bone in	26 @ 27
Bull meat, boneless	53 1/2 @ 54
h & w meat, l.c., C.C.	48 1/2 @ 49 1/2
Cow, chucks, boneless	50 1/2 @ 51
Beef trimmings, 85-90% ..	44 @ 45
Beef head meat,	37 @ 38
Beef cheek meat, trimd.,	37 @ 38
Shank meat,	51
Veal trimmings, bon'ls, ..	45 @ 46

SAUSAGE CASINGS

(F. O. B. Chicago)
(L.c.l. prices quoted to manu-
facturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 in.	65 @ 66
Domestic rounds, over 1 1/2 in., 140 pack	1.00 @ 1.10
Export rounds, wide, over 1 1/2 in.	1.55 @ 1.65
Export rounds, medium, 1 1/2 in. to 1 3/4 in.	1.10 @ 1.15
Export rounds, narrow, 1 in. under	1.05 @ 1.15
No. 1 weasands, 24 in. up to	614
No. 1 weasands, 22 in. up to	5 1/2 @ 5 1/2
No. 2 weasands	6 @ 7 1/2
Middles, sewing, 1 1/2 in.	1.20 @ 1.55
Middles, select, wide, 2 1/2 in.	1.45 @ 1.60
Middles, select, extra, 2 1/2 in. & up	1.80 @ 2.00
Middles, select, extra, 2 1/2 in. & up	2.40 @ 2.75
Beef bungs, export No. 1	35 @ 38
Beef bungs, domestic	24 @ 26
Dried or salted bladders,	
per piece:	
12-15 in. wide, flat	24 @ 25
10-12 in. wide, flat	16 @ 17
8-10 in. wide, flat	5 @ 7

Pork casings:	
Extra narrow, 29 mm. & in.	3.85 @ 4.10
Narrow, medium, 29 @ 32 mm.	3.85 @ 4.00
Medium, 32 @ 35 mm.	3.10 @ 3.25
Spe. medium, 35 @ 38 mm.	2.50 @ 2.60
Wide, 38 @ 43 mm.	2.25 @ 2.30
Export bungs, 34 in. cut	29 @ 32
Large prime bungs,	
34 in. cut	19 @ 21
Medium prime bungs,	
34 in. cut	12 @ 15
Small prime bungs	9 @ 12
Middles, per set, cap off	55 @ 79

DRY SAUSAGE

(L.c.l. prices)	
Correlat. ch. hog bungs	94 @ 97
Thuringer	54 @ 58
Farmer	40 @ 41
Holesteiner	50 @ 51
C. C. Salami	85 @ 88
Genoa style salami, ch.	91 @ 94
Pepperoni	81 @ 82
Mortadella, new condition	58 @ 58
Italian style hams	73 @ 79
Capicola (cooked)	72 @ 77

DOMESTIC SAUSAGE

(L.e.l. prices)

Pork sausage, hog casings..45	@50
Pork sausage, bulk.....42	@44
Frankfurters, sheep cas..53	@57½
Frankfurters, hog cas.....54	
Frankfurters, skinless.....48	@50
Bologna.....45	@48½
Bologna, artificial cas.....45	@47
Smoked liver, hog bungas..47	@52
New Eng. lunch, specialty..66	@71
Mixed luncheon spec., ch. 52	@53
Tongue and blood.....39	@42
Blood sausage.....32	
Souse.....35	
Polish sausage, fresh.....42	@43
Polish sausage, smoked.....55	@57

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime ..	33	37
Resifted	34	38
Chili powder	37	37
Chili pepper	36@39	
Cloves, Zanzibar ..	41	43
Ginger, Jam., unbl ..	78	84
Ginger, African ..	65	67
Cochin
Mace, fcy, Banda ..	1.95	
East Indies	1.85	
West Indies	30	
Mustard, flour, fcy ..	26	
No. 1	74	
Nutmeg	48@64	
Paprika, Spanish.....	72	
Pepper, Cayenne	62	
Red, No. 1.....	1.85	3.40
Pepper, Pimenta	3.60	3.76
Pepper, white	1.85	1.95
Malabar	1.85	1.95
Black Lampong.....	1.85	1.95

SEEDS AND HERBS

(L.e.l. prices)

	Ground
Caraway seed	24
Cominos seed	30
Mustard sd., fcy.....	21
Yel. American	17
Marjoram, Chilean.....	27
Oregano	32
Coriander, Morocco..	30
Natural No. 1.....	35
Marjoram, French.....	61
Sage Dalmation	1.40
No. 1	1.58

CURING MATERIALS

	Cwt.
Nitrite of soda, in 425-lb. bbls., del., or f.o.b. Chgo.....	\$ 0.30
Salt, refined gran.	11.00
Small crystals	14.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. cart. of 60.000 lbs. only, paper sacked, f.o.b. Chgo.	Per ton
Granulated	\$21.40
Medium	27.80
Rock, bulk, 40 ton cars, delivered Chicago	11.40
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	6.25
Refined standard cane gran., basis	8.25
Refined standard beet gran., basis	8.05
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	8.45
Dextrose, per cwt. in paper bags, Chicago.....	7.40

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles October 31	San Francisco October 31	No. Portland October 31
FRESH BEEF: (Carcass)			
STEER:			
Good:			
500-600 lbs.	\$48.00@49.00	\$48.00@49.00	\$49.00@51.00
600-700 lbs.	47.00@48.00	47.00@48.00	48.00@50.00
Commercial:			
350-700 lbs.	43.00@47.00	45.00@48.00	46.00@49.00
Utility:			
350-600 lbs.	40.00@43.00	43.00@45.00	43.00@44.00
COW:			
Commercial, all wts. ..	39.00@40.00	40.00@44.00	39.00@42.00
Cutter, all wts.	37.00@38.00	35.00@37.00	36.00@37.00
FRESH CALF: (Skin-Off)			
Good:			
200 lb. down	48.00@50.00	48.00@50.00	48.00@50.00
Commercial:			
200 lbs. down	45.00@47.00	42.00@46.00	40.00@42.00
FRESH LAMB (Carcass):			
Choice:			
40-50 lbs.	52.00@53.00	50.00@51.00	50.00@51.00
50-60 lbs.	51.00@52.00	49.00@48.00	49.00@50.00
Good:			
40-50 lbs.	50.00@52.00	47.00@50.00	50.00@51.00
50-60 lbs.	49.00@51.00	45.00@47.00	49.00@50.00
Commercial, all wts. ..	45.00@50.00	44.00@47.00	47.00@48.00
Utility, all wts.	45.00@50.00	40.00@44.00	43.00@44.00
MUTTON (EWE):			
Good, 70 lbs. dn.	30.00@32.00	30.00@32.00	28.00@30.00
Commercial, 70 lbs. dn.	30.00@32.00	27.00@30.00	25.00@27.00
Utility, 70 lbs. dn.	28.00@30.00	25.00@27.00	21.00@22.00
FRESH PORK CARCASSES: (Packer Style)			
80-120 lbs.	33.00@35.00	37.00@38.00	37.00@38.00
120-160 lbs.	33.00@35.00	35.00@37.00	30.50@32.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	48.00@51.00	56.00@60.00	48.00@50.00
10-12 lbs.	48.00@51.00	54.00@56.00	48.00@50.00
12-16 lbs.	48.00@51.00	52.00@54.00	47.00@48.00
PICNICS:			
4-8 lbs.	34.00@36.00		
PORK CUTS No. 1:			
HAM, Skinned: (Smoked)			
12-16 lbs.	47.00@53.00	52.00@54.00	50.00@53.00
16-20 lbs.	47.00@56.00	52.00@56.00	50.00@53.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	44.00@50.00	54.00@56.00	52.00@55.00
8-10 lbs.	42.00@47.00	50.00@54.00	50.00@52.00
10-12 lbs.	42.00@47.00		50.00@52.00
LARD, Refined:			
Therac	16.50@17.50		17.50@18.00
50 lb. cartons & cans ..	17.00@18.50	16.00@17.50	
1 lb. cartons	17.50@19.00	17.50@18.50	18.00@19.50

THE FOWLER CASING CO. LTD.

For 30 Years the Largest Independent Distributors of

QUALITY AMERICAN HOG CASINGS

In Great Britain

8 MIDDLE ST., WEST SMITHFIELD, LONDON E. C. 1, ENGLAND
(Cables: Effensco, London)



Standard STAINLESS STEEL SPIRAL CHUTES

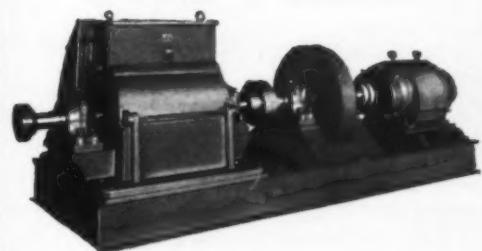
Move Meat Cuts ... Fast ... at Low Cost

Scientifically designed, properly pitched, sanitary and easily cleaned Standard Stainless Spiral Chutes move meat cuts from upper to lower floors—fast—and with no time or power costs. Available in many sizes and types. Get complete information—send for Bulletin NP-110.

STANDARD CONVEYOR COMPANY
General Offices —
North St. Paul, Minn.
Sales and Service in
Principal Cities



M & M MEAT GRINDERS



For the quick and easy reduction of condemned stock, shop fats, bones, and slaughter house offal. Made in 3 types and many sizes ... one of which will suit your purpose exactly. Flywheel equipment, as shown, is optional. All machines can be furnished with structural steel bases. Write for complete information.

MITTS & MERRILL

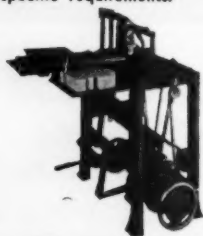
1001 South Water • SAGINAW, MICHIGAN

PETERS FOR BETTER LARD PACKAGING

These sturdy PETERS Junior Adjustable Machines can package your lard and shortening much faster and better than human hands.

Their dependable service will mean substantial savings in time and money for you.

Send us samples of the cartons you are now using and we will be pleased to recommend machines to meet your specific requirements.



PETERS JUNIOR CARTON FORMING & LINING MACHINE sets up 35-40 cartons per minute. Requires one operator. Can be made adjustable to set up several carton sizes.



PETERS JUNIOR CARTON FOLDING & CLOSING MACHINE closes 35-40 cartons per minute. No operator required. Can be made adjustable to close several carton sizes.

PETERS MACHINERY CO.
4700 Ravenswood Ave. Chicago 40, Ill.

SMOKY MOUNTAIN DICED SWEET RED OR GREEN PEPPERS

24/2½ tins, Red } ...Processed in their natural juice
6/10 tins, Red or Green }
50 gal. bbls., Red or Green }Processed in salt brine
15 gal. kegs, Red or Green }

Call, Wire, or write for quotations

M. LIGHT & SON

P.O. BOX 505 611 Broadway, S. W. Phone 3-5593
In Knoxville, Tennessee since 1889

BEEF CASING CLEANING MACHINE



No. 3 in a series of Keebler machines for the complete handling of

HOG CASINGS
BEEF CASINGS
SHEEP CASINGS
CALF CASINGS

**ENGINEERED
ECONOMY**

KEEBLER ENGINEERING CO.

Chicago Representative • R. T. Randall Sausage Machinery
1910 W. 59th Street • Chicago 36, Illinois
ESTABLISHED 1930

CHICAGO PROVISION MARKETS From The National Provisioner Daily Market Service CASH PRICES

F.O.B. CHICAGO OR CHICAGO BASIS			FICHICH		
THURSDAY, NOVEMBER 2, 1950			Fresh or F.F.A.		
4-6	29	8-10	27½
4-8 range	28½	10-12	27½
6-8	27½	12-14	27½
8-10	27½	8/up, No. 2's	27½
10-12	27½	inc.	27½
12-14	27½			
14-16	27½			
REGULAR HAMS			BELLIES		
Fresh or Frozen			Fresh or Frozen		
8-10	40n	6-8	29
10-12	40n	8-10	28½ @ 29
12-14	40n	10-12	28½
14-16	37½n	12-14	28
BOILING HAMS			14-16	26
Fresh or Frozen			16-18	25½ @ 26
16-18	40n	18-20	25½ @ 26
18-20	41½n			
20-22	41½			
SKINNED HAMS			GR. AMN. BEL		
Fresh or F.F.A.			D. S. BEL		
10-12	42½	18-20	24½
12-14	40	20-25	24½
14-16	40	25-30	22½
16-18	41½ @ 42½	30-35	21½
18-20	43n	35-40	19½
20-22	43n	40-50	18½
22-24	43n			
24-26	42n			
26-30	40n			
25/up, No. 2's	38			
inc.	38			
OTHER D. S. MEATS			FAT BACKS		
Fresh or Frozen			Fresh or Frozen		
Regular plates	17n	6-8	10n
Clear plates	13n	8-10	10½n
Square joints	18½n	10-12	13n
Jowl butts	13½ @ 14½ 15½ @ 16	12-14	14n
S.F. jowls	16½	14-16	14½
			16-18	15
			18-20	15½
			20-25	15

LARD FUTURES PRICES

MONDAY, OCTOBER 30, 1950

Open	High	Low	Close
Nov. 13.25	13.25	12.65	12.65
Dec. 14.25	14.35	14.00	14.20
Jan. 14.35	14.35	14.05	14.15
Mar. 14.50	14.50	14.15	14.30n
May 14.60	14.60	14.37½	14.45b

Sales: 8,320,000 lbs.

Open interest at close Fri., Oct. 27th: Oct. 124, Nov. 404, Dec. 804, Jan. 308, Mar. 163, May 11; at close Sat., Oct. 28th: Oct. 124, Nov. 390, Dec. 800, Jan. 302, Mar. 165 and May 19 lots.

TUESDAY, OCTOBER 31, 1950

Nov.	12.60	12.60	12.30	12.30
Dec.	14.00	14.35	13.95	14.12½n
Jan.	14.07½	14.35	13.97½	14.10n
Mar.	14.15	14.40	14.02½	14.35n
May	14.37½	14.70	14.27½	14.50b

Sales: 16,800,000 lbs.

Open interest at close Mon., Oct. 30th: Nov. 371, Dec. 709, Jan. 306, Mar. 171 and May 23 lots.

WEDNESDAY, NOVEMBER 1, 1950

Nov.	12.27½	12.55	12.27½	12.50n
Dec.	14.17½	14.40	14.10	14.10
Jan.	14.15	14.50	14.15	14.17½n
Mar.	14.35	14.52½	14.35	14.40n
May	14.75	14.85	14.62½	14.62½n

Sales: 9,360,000 lbs.

Open interest at close Tues., Oct. 31st: Nov. 323, Dec. 705, Jan. 312, Mar. 190 and May 53 lots.

THURSDAY, NOVEMBER 2, 1950

Nov.	12.25	12.60	12.25	12.45b
Dec.	14.15	14.32	14.15	14.22
Jan.	14.20	14.57	14.20	14.27b
Mar.	14.45	14.55	14.40	14.50
May	14.70	14.85	14.70	14.72b

Sales: 4,320,000 lbs.

Open interest at close Wed., Nov. 1st: Nov. 77, Dec. 768, Jan. 318, Mar. 206 and May 63 lots.

FRIDAY, NOVEMBER 3, 1950

Nov.	12.62½	12.67½	12.55	12.55b
Dec.	14.40	14.55	14.30	14.40
Jan.	14.50	14.60	14.40	14.50
Mar.	14.67½	14.80	14.65	14.75
May	15.00	15.05	14.90	14.95

Sales: About 7,000,000 lbs.

Open interest at close Thurs., Nov. 2nd: Nov. 30, Dec. 764, Jan. 325, Mar. 210 and May 73 lots.

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago during the week ended October 28, 1950, was 12.9, compared with a ratio of 13.2 during the previous week and 16.1 for the week ended October 29, 1949. The U. S. Department of Agriculture based these ratios on No. 3 yellow corn selling for \$1.514 per bu. during the week of October 28, \$1.533 per bu. during the previous week and \$1.111 per bu. during the week of October 29, 1949. Barrows and gilts sold for \$19.48, \$20.21 and \$17.88 per cwt., respectively, during the three weeks.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago			
Refined lard, 50-lb. cartons, f.o.b. Chicago		\$16.75
Kettle rend., tierces, f.o.b. Chicago		17.00
Leaf, kettle rend., tierces, f.o.b. Chicago		17.75
Lard flakes, tierces, f.o.b. Chicago		17.75
Neutral, tierces, f.o.b. Chicago		18.00
Standard Shortening *N. & S.		24.00
Hydrogenated Shortening N. & S.		25.75
*Delivered.			

WEEK'S LARD PRICES

P.S. Lard	P.S. Lard	Raw Leaf
Oct. 28	13.40n	13.12½n 12.62½n
Oct. 29	12.75n	13.00n 12.50n
Oct. 30	12.87½n	12.87½n 12.87½n
Nov. 1	12.37½n	12.87½n 12.87½n
Nov. 2	12.50n	12.87½n 12.87½n
Nov. 3	12.62½n	12.75n 12.50n

MARKET PRICES NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(L.c.l. prices)

Nov. 1, 1950	Per lb.	City
Choice, 800 lbs./down	48 1/2	50 1/2
Good, 800 lbs./down	46 1/2	49 1/2
Commercial		
800 lbs./down	42	45 1/2
Canner and cutter	37 1/2	45 1/2
Bologna bulls	45	45 1/2

BEEF CUTS

(L.c.l. prices)

Choice:		
Hinds and ribs	53	60
Rounds, N.Y. flank off	54	58
Hips, full	58	61
Top sirloins	63	65
Short loins, untrimmed	66	70
Ribs, 30/40 lbs.	54	62
Chucks, non-kosher	48	49
Briskets	40	41
Flanks	23 1/2	25
Good:		
Hinds and ribs	52	58
Rounds, N.Y. flank off	54	55
Hips, full	56	59
Top sirloins	61	63
Short loins, untrimmed	62	66
Chucks, non-kosher	47	48
Ribs, 30/40 lbs.	54	58
Briskets	39	41
Flanks	23 1/2	25

FANCY MEATS

(L.c.l. prices)

Veal breads, under 6 oz.	72
6 to 12 oz.	80
12 oz. up	1.00
Beef kidneys	25
Beef livers, selected	70@80
Beef livers, selected, kosher	90@95
Lamb fries	85
Oxtails, over 1/2 lb.	35

DRESSED HOGS

(L.c.l. prices)

Hogs, gd. & ch., hd. on, ff. fat in	
100 to 130 lbs.	31 1/2 @ 32 1/2
137 to 153 lbs.	31 1/2 @ 32 1/2
154 to 171 lbs.	31 1/2 @ 32 1/2
172 to 188 lbs.	31 1/2 @ 32 1/2

FRESH PORK CUTS

(L.c.l. prices)

Hams, regular, 14/down	39 1/2 @ 42	Western
Hams, skinned, 14/down	42	45
Picnics, 4/8 lbs.		30 1/2
Belites, sq. cut, seedless		
8/12 lbs.	29	31
Pork loins, 12/down	41	44
Boston butts, 4/8 lbs.	39	42
Spareribs, 3/down	35	39
Pork trim, regular	28	
Pork trim, ex. lean, 96%	47	

Hams, regular, 14/down	43	City
Hams, skinned, 14/down	44	46
Skinned shoulders		
12/down	39	40
Picnics, 4/8 lbs.	34	36
Pork loins, 12/down	45	50
Boston butts, 4/8 lbs.	40	45
Spareribs, 3/down	40	46
Pork trim, regular	25	29

LAMBS

(L.c.l. prices)

Choice lambs	50@60
Good lambs	50@59 1/2
Legs, gd. & ch.	62@65
Hindsaddles, gd. & ch.	61@68
Loins, gd. & ch.	60@70

MUTTON

(L.c.l. prices)

Good, under 70 lbs.	30@32
Comm., under 70 lbs.	28@30
Utility, under 70 lbs.	24@25

VEAL-SKIN OFF

(L.c.l. prices)

Choice carcass	49@53	Western
Good carcass	46@50	
Commercial carcass	37@44	
Utility	35@37	

BUTCHERS' FAT

(L.c.l. prices)

Shop fat	5 1/2
Breast fat	6 1/2
Edible suet	7 1/2
Inedible suet	7 1/2

WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, OCTOBER 31, 1950

All quotations in dollars per cwt.

BEEF:

STEERS:

Choice:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	49.50-50.75
700-800 lbs.	48.50-49.75

Good:

350-500 lbs.	None
500-600 lbs.	48.25-49.75
600-700 lbs.	47.50-48.75
700-800 lbs.	46.50-48.00

Commercial:

350-600 lbs.	42.00-45.75
600-700 lbs.	42.00-45.75

Utility:

350-600 lbs.	None
Commercial, all wts.	37.00-41.00
Utility, all wts.	37.50-39.00
Canner, all wts.	None
Canner, all wts.	None

COW:

Commercial, all wts.	37.00-41.00
Utility, all wts.	37.50-39.00
Canner, all wts.	None
Canner, all wts.	None

VEAL-SKIN OFF:

Choice:	
80-110 lbs.	50.00-53.00
110-150 lbs.	49.00-51.00

Good:

50-80 lbs.	None
80-110 lbs.	48.00-50.00
110-150 lbs.	46.00-49.00

Commercial:

50-80 lbs.	37.00-40.00
80-110 lbs.	41.00-44.00
110-150 lbs.	40.00-43.00
Utility, all wts.	35.00-37.00

CALF-SKIN OFF:

Choice:	
200 lbs. down	None
200 lbs. up	None

Good:

200 lbs. down	42.00-44.00
200 lbs. up	41.00-43.00

Commercial:

200 lbs. down	39.00-42.00
200 lbs. up	38.00-40.00
Utility, all wts.	None

LAMB:

Choice:	
30-40 lbs.	53.00-54.00
40-45 lbs.	52.00-53.00
45-50 lbs.	52.00-53.00
50-60 lbs.	49.00-52.00

Good:

30-40 lbs.	52.00-53.00
40-45 lbs.	51.00-52.00
45-50 lbs.	50.00-51.00
50-55 lbs.	49.00-50.00
Commercial, all wts.	48.00-51.00
Utility, all wts.	None

MUTTON (EWE): 70 lbs. down:

Good	30.00-32.00
Commercial	28.00-30.00
Utility	24.00-26.00

FRESH PORK CUTS, LOINS No. 1:

(BLADELESS INCL.)

8-10 lbs.	45.00-45.00
10-12 lbs.	45.00-45.00
12-16 lbs.	42.00-43.00
16-20 lbs.	None

Butts, Boston Style:

4-8 lbs.	39.00-42.00
Hams, Skinned, No. 1:	
10-14 lbs.	42.00-45.00
Spareribs, 3 lbs. down	39.00-41.00

LIVESTOCK SOURCES

Percentages of livestock slaughtered during September, 1950, bought at stockyards and direct were:

	Sept. 1950	Aug. 1950	Sept. 1949
Cattle—			
Stockyards	74.8	75.2	74.8
Other	25.2	24.8	25.2
Calves—			
Stockyards	55.7	57.1	60.9
Other	44.3	42.9	39.1
Hogs—			
Stockyards	37.7	46.5	38.4
Other	62.3	53.5	61.6
Sheep and lambs—			
Stockyards	54.2	57.4	59.2
Other	45.8	42.6	40.8

SALE OF 4-H CATTLE

A special show and sale of about 500 Kansas 4-H club deferred-fed heaves will be held at Kansas City, Mo, stockyards November 15-16.

WE GOT MURDERED IN THAT LAST BARBER-SHOP. LET'S TRY OLD BALDY, HE SOFTENS AND LOOSENS THE BRISTLES !!!

YEAH, HE GETS HOG HAIRS OUT BY THE ROOTS!

MY NEW MIRACLE HOG SCALD LOOSENS THE ENTIRE HAIR--RIGHT DOWN TO THE ROOTS--MAKES SCRAPPING EASY AND COSTS YOU LESS!

OLD BALDY

SAY, THAT WAS ALL RIGHT! MY SKIN FEELS CLEAN, NOT SLIMY. YOU SURE CUT DOWN TRIMMING MY SMOUT AND JOWLS. THAT WAS THE SMOOTHEST, FASTEST, CHEAPEST SHAVE I EVER HAD!

LET ME DO THE SAME FOR YOUR HOGS. ALL I ASK IS A TRIAL. I'M GENTLE ON HUMAN HANDS. I CUT DOWN ODORS IN THE SCALDING ROOM. I WORK QUICKER AND USE LESS LABOR--KEEP YOUR COSTS DOWN AND YOUR PROFITS UP!

TRY IT AT OUR RISK! SOLD WITH AN IRONCLAD GUARANTEE

KOCH SUPPLIES
20TH & MCGEE ST., KANSAS CITY 8, MO.

Gentlemen:
Send me _____ pounds of OLD BALDY at the price indicated. I will use it according to directions. If it does not prove satisfactory, you are to refund the entire purchase price or cancel the charge.

NAME _____
FIRM _____
ADDRESS _____
CITY _____ STATE _____

PRICES

10 lb. ctn.	
per lb.	29¢
50 lb. drum	
per lb.	28¢
100 lb. drum	
per lb.	25¢
300 lb. bbl.	
per lb.	23¢

Prices F.O.B. Kansas City
Write for Contract Prices on Larger Quantities

BY-PRODUCTS....FATS AND OILS

TALLOW AND GREASES

Thursday, November 2, 1950

The larger soapers were the principal buyers of tallows and greases Monday, at 13c, fancy tallow basis, and a variety but only moderate volume of business was transacted. Also, a few tanks of material went in other directions at slight premiums, principally based on favorable location. Otherwise, premium interest was at a standstill.

Tuesday morning, soapers continued to be active, but on a highly selective basis. Offerings that were acceptable became tighter and hard to locate at the 13c level. Late Tuesday soaper interest was withdrawn and in the absence of other markets for the materials, trading came to a standstill.

While there are unfilled commitments which affect the offerings currently, some circles are inclined to believe that new export business may be forthcoming in the near future and higher price levels will result. It is apparent that dealers do not share this view as inquiry for this direction is confined to a few lots for immediate shipment.

At midweek the market continued

quiet with a few spotty sales. Choice white grease sold at 12c and a few tanks moved at 12½c later in the day. One soaper was credited with obtaining an undisclosed quantity of yellow grease early Wednesday, and then withdrawing. A light inquiry for fancy and prime tallow at 13c, for soaper destination, also was reported. No definite trend has been established this week, with the views of buyers and sellers alike changing from day to day.

Thursday morning, soapers again entered the market, bidding ¼c lower, or 12½c fancy tallow basis, but offerings in volume were not forthcoming. A light dealer interest also was reported at ¼c over this level and without reported action. Producers generally elected to hold offerings, at least temporarily, for an evaluation of the market before selling.

Early in the week the big soaper market on the West Coast was quoted at 13c for prime tallow, 12c for special and 10c for yellow grease at Los Angeles. In San Francisco, the dealer-exporter market was at 13½c for fancy tallow, 12½c for prime, 12c for special, and 10c for yellow grease.

TALLOW: Thursday's quotations (carlots delivered usual consuming points) were: Edible tallow, 13@13½c; fancy, 12½@12¾c; choice, 12½@12¾c; prime, 12¼@12½c; special, 11¼@11½c; No. 1, 10½@10¾c; No. 3, 9%, and No. 2, 9½c.

GREASES: Thursday's quotations were: Choice white grease, 11¼c@11½c; A-white, 11¼c; B-white, 10½c; yellow, 9½@10c; house, 9½c; brown, 8½c, and brown (25 acid), 9c.

SEPTEMBER MARGARINE TAX

Taxes paid on oleomargarine during September, 1950, with comparisons:

	1950	1949
Excise tax (including special taxes)	\$2,045.07	\$2,285,011.04

The quantities of product taxed:

Colored, lbs.	408	19,576,802
Uncolored, lbs.	...	57,904,720

BY-PRODUCTS MARKETS

(Chicago, Thursday, November 2, 1950)

Blood

	Unit	Ammonia
*Unground, per unit of ammonia	\$8.75

Digester Feed Tankage Materials

Wet rendered, unground, loose	*\$9.00@9.50a
Low test	8.75@9.00
High test	4.25
Liquid stick tank cars	4.25

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged\$115.00
50% meat and bone scraps, bulk110.00
55% meat scraps, bulk110.00
60% digester tankage, bulk115.00
60% digester tankage, bagged120.00
50% blood meal, bagged150.00
65% special steamed bone meal, bagged90.00

Fertilizer Materials

High grade tankage, ground	\$7.50
per unit ammonia	7.25@7.50
Hoof meal, per unit, ammonia	7.25@7.50

Dry Rendered Tankage

	Per unit Protein
Cake\$1.85@1.87½
Expeller1.85@1.87½

Gelatine and Glue Stocks

Calf trimmings (limed)\$1.75@2.00a
Hide trimmings (green, salted)1.75
Cattle jaws, skulls and knuckles, per ton65.00
Pig skin scraps and trim, per lb.8.25

Animal Hair

Winter coll dried, per ton\$105.00@110.00
Summer coll dried, per ton85.00@90.00
Cattle switches, per piece6½@8
Winter processed, gray, lb.13½@14
Summer processed, gray, lb.7½@8

*Quoted delivered basis.

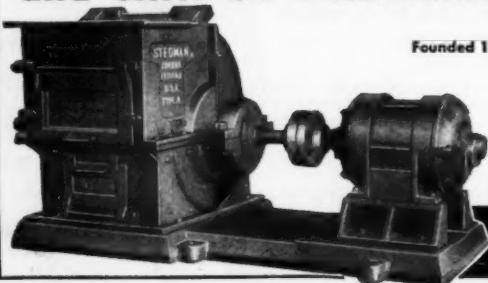
EASTERN FERTILIZER MARKET

New York, November 2, 1950

Trading in cracklings continued at a steady price of \$1.80 per unit, f.o.b. New York. Blood last sold at \$8.75 per unit, f.o.b. New York, and the last sales in wet rendered tankage were at the same price.

There were no sales reported during the week in the fish meal market.

For CRACKLINGS, BONES DRIED BLOOD, TANKAGE and other BY-PRODUCTS



Founded 1834

STEDMAN 2-STAGE GRINDERS

Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Mashers — also complete self-contained Crushing, Grinding, and Screening Units. Capacities 1 to 20 tons per hour.

STEDMAN FOUNDRY & MACHINE COMPANY, INC.

Subsidiary of United Engineering and Foundry Company
General Office & Works: AURORA, INDIANA

VEGETABLE OILS

Wednesday, November 1, 1950

Contrary to buyers' opinion that the crude edible vegetable oil markets would start easing off, they became higher and firmer again this week. All markets advanced steadily from the previous Wednesday. The strong feeling among buyers that prices were way out of line caused a slow and unsteady situation early Monday. This weak undertone did not last, however, and late that same day strong offerings entered the market. The high prices can be attributed mainly to the shortage of materials in this season of strong demand. In the past few years the fall months have been extremely active.

VEGETABLE OILS

Wednesday, November 1, 1950

Crude cottonseed oil, carloads f.o.b. mills	20 1/2 b
Valley	20 1/2 b
Southeast	20 1/2 b
Texas	20 1/2 b
Corn oil in tanks, f.o.b. mills	19 1/4 n
Soybean oil, Decatur	15 1/2 pd
Peanut oil, f.o.b. Southern Mills	22 n
Coconut oil, Pacific Mills	16 1/2
Cottonseed roots	
Midwest and West Coast	3 1/4 b
East	3 1/4 b

OLEOMARGARINE

Wednesday, November 1, 1950

Prices f.o.b. Chicago

White domestic vegetable	29
White animal fat	29
Milk churned pastry	28
Water churned pastry	27

Among the largest advances were 1 1/2c in cottonseed oil and 2c in peanut oil. Corn oil climbed 1c, soybean oil was 1/2c higher, and coconut oil raised 1/4c.

The U. S. Department of Agriculture set the 1951 peanut quota at 650,000 tons; this is about steady with the 643,000 tons of last year. The acreage allotted for 1951 peanut production will be 1,771,117, compared with 2,100,000 acres used this year.

CORN OIL: Sales made late last week ranged from 18 1/2c to 19c. On Monday the market quieted, but advanced 1/2c on Tuesday. Sales at this price were reported until closing time on Wednesday.

SOYBEAN OIL: The sales of last week were centered on the 15c level, with an occasional trade at 15 1/2c. On Monday and Tuesday sales were at a new 15 1/4c level. The next day the market advanced another 1/4c and sales at a fair volume were reported.

PEANUT OIL: A scarcity of trades was noted in this market, but those made were at strong prices. A 20 1/2c selling level prevailed late last week. Early this week, however, sales were made at 21c and 21 1/2c. This market became quoted at 22c nominal on Wednesday.

COCONUT OIL: Sellers were asking 16 1/4c on Friday of last week and, when the buyers became willing to pay that price, offerings were raised another 1/4c. This asking price lasted through-

out Wednesday without answer.

COTTONSEED OIL: Texas oil sold for 19 1/4c late last week, while Valley oil cashed at 20c. On Monday and Tuesday of this week, Valley and Texas oil sold at 20c, while cottonseed oil in the Southeast was bid at that price. The latest bids were 20 1/2c in the Valley and Southeast, with 20 1/4c being bid in Texas.

The futures quotations at New York were:

MONDAY, OCTOBER 30, 1950				
Dec.	22.90	22.95	22.45	22.50
Jan.	22.90	22.95	22.45	22.50
Mar.	22.50	22.63	22.12	22.15
May	22.55	22.63	22.08	22.12
July	22.40	22.44	21.85	21.93
Sept.	20.82	20.90	20.40	20.40
Oct.	19.80			19.55
Total sales:	552 lots.			

TUESDAY, OCTOBER 31, 1950				
Dec.	22.40	23.30	22.30	22.10
Jan.	22.40	23.30	22.30	22.10
Mar.	22.05	22.80	21.85	22.72
May	22.00	22.81	21.90	22.72
July	21.85	22.70	21.65	22.50
Sept.	20.10	21.10	20.80	21.07
Oct.	19.10			20.05
Total sales:	834 lots.			

WEDNESDAY, NOVEMBER 1, 1950				
Dec.	23.20	23.50	23.05	23.19
Jan.	23.20	23.50	23.05	23.19
Mar.	22.80	23.00	22.35	22.40
May	22.88	23.00	22.39	22.48
July	22.60	22.70	22.15	22.30
Sept.	21.05	21.39	20.75	21.00
Oct.	20.00			19.80
Total sales:	1,037 lots.			

THURSDAY, NOVEMBER 2, 1950				
Dec.	23.08	23.40	22.95	23.21
Jan.	23.08	23.40	22.95	23.21
Mar.	22.40	22.70	22.29	22.47
May	22.42	22.74	22.30	22.49
July	22.29	22.50	22.00	22.32
Sept.	20.75	21.00	20.75	21.00
Oct.	19.75			20.00
Total sales:	564 lots.			

Shaw-Box BUDGIT

ELECTRIC HOISTS

WRITE FOR
DESCRIPTIVE FOLDER

Budget Hoists are small and portable. They take all physical effort out of lifting. They make possible the employment of women or older men on jobs. You can put Budget Hoists to work as soon as delivered.

DEALERS WANTED

\$119.00 and up

E. COHN & SONS, INC.

Material Handling Equipment

Box 910 908 L Street S. W.
Cedar Rapids, Iowa

Cost Controlled BONELESS BEEF and BEEF CUTS

FOR CANNERS, SAUSAGE MAKERS,
HOTEL SUPPLIERS, CHAIN STORES,
AND DRIED BEEF PROCESSORS

Are you fully satisfied with your boneless beef situation? Are you getting consistent quality and handling at the right price? Why not discuss your problem fully with people who have made a close study of this phase of the meat packing industry? Write us today about our cost-control system for supplying your boneless beef needs in the most economical manner. Check and return coupon.

U. S. Inspected MEATS ONLY



B. Schwartz & Co.

2055 W. PERSHING ROAD, CHICAGO 9, ILL. (Teletype CG 427)

[Bull Meat]

- ☐ Beef Clods
- ☐ Beef Trimmings
- ☐ Boneless Butts
- ☐ Shank Meat
- ☐ Beef Tenderloins
- ☐ K Butts
- ☐ Boneless Chunks
- ☐ Boneless Beef Rounds
- ☐ Insides and Outsides and Knuckles
- ☐ Short Cut Boneless Strip Loins
- ☐ Beef Rolls
- ☐ Boneless Barbecue Round

Look for the Cost Control Sign on all Barrels and Cartons

HIDES AND SKINS

Hide market advances $\frac{1}{2}$ @1c, with all selections participating—Light cows show most strength with 1c gain while light native steers move $\frac{3}{4}$ c higher—All others quoted $\frac{1}{2}$ c above last week's list—Volume approximately 100,000.

CHICAGO

PACKER HIDES: Although last week's early and rather complete clearance gave some indications of a still higher packer market this week, there was some surprise felt in trade circles when all classifications of hides recorded new price advances. Coming at this particular time of the year, a steady market could be interpreted as a higher market; consequently these new price advances would appear to show more strength than their actual nominal value.

As has been the case recently, the trading developed and was concluded early. On Tuesday about 35,000 hides were traded; this was followed by a trade of close to 60,000 on Wednesday and that about concluded the trading for the week. In the Tuesday trade all prices were $\frac{1}{2}$ c higher, with the exception of one car of light native steers which sold $\frac{3}{4}$ c higher. On Wednesday light cows advanced an-

other $\frac{1}{2}$ c, they had sold on Tuesday at a $\frac{1}{2}$ c advance, while the balance of the trading was either steady with Tuesday's advance, or if the classification had not been traded before, it sold in line with the advances made in other hides.

In a breakdown of the week's trading, light cows were in best demand and, by number of cars selling, were most active with 13 separate trades reported. However, the biggest volume was in branded steers, with total volume in these at 31,000 accounting for almost one-third of the business for the week.

There was fair volume in heavy cows with about 16,500 traded, and heavy native steers were about equally active; however, the balance of the trading was rather scattered.

Car light native steers sold $34\frac{1}{2}$ c. Car ex-light steers sold 38c. Car bulls sold 22c. Branded cows were fairly active with about 9,000 selling $32\frac{1}{2}$ c range, and nearly 5,000 Fort Worth light and ex-light cows sold 40c, f.o.b.

Outside packers were also fairly active during the week with their sales aggregating about 15,000; generally their trades were made at packer

levels, but late in the week a car of bulls moved on the outside at a $\frac{1}{4}$ c premium.

OUTSIDE SMALL PACKER: From both the standpoint of activity and prices, there was little to be desired in the small packer and country markets. Prices were as much as 2c above trading levels of the previous week, and demand quickly absorbed all offerings. Packers on their part were willing to sell at the present high levels, with the net result that the market was very active and at the close of the week most all packers were well sold.

Prices were rather rangy with some better selections moving at prices comparable to packer prices, and as much as $1\frac{1}{2}$ @1 $\frac{1}{2}$ c above the quoted ranges. Sales of light hides, 41@42, were reported from 33@35c, with the heaviest volume at the lower end of the range. The 50@52 average sold on 31@32c range, with demand of such extent that the 54@55 average moved at about this same range. Heavier hides moved at 29c, with a few at both 28 $\frac{1}{2}$ c and 28c. Bulls sold at about 19c, with sales of good 85 average bull hides touching 20c in a spot or two. Country hide prices while not as strong as the small packer prices were $\frac{1}{2}$ @1 $\frac{1}{2}$ c above last week's quoted levels. Sales of the 50@52 average country hides centered around 27c, while the country bulls were generally sold at 15c.

WEST COAST: Last independent sales reported from here had the steers at 26 $\frac{1}{2}$ c and the cows at 29 $\frac{1}{2}$ c, but on the basis of the strength in the packer market, these prices appear a little on the low side. Packers, like the independents, were inactive in this area, but some packer trading is anticipated in the near future.

CALFSKINS AND KIPSKINS: There was a fairly good trade in kipskins again this week, but the calfskin market was inactive. There were three separate trades in kip; one involved 11,000, one 6,500 and one 5,500 skins. All sales were made steady basis, 60c and 55c, with a few overweights from southern points at 52 $\frac{1}{2}$ c, all f.o.b.

SHEEPSKINS: With supplies increasing, with further increases anticipated and with the unseasonable weather hurting demand, more weakness developed in the shearing market again this week. Trading was rather limited and the trend was lower, with some bids considerably below last sales.

The actual price structure was not clear as trading was made on a rather wide range and, in addition, some trades were made private terms. In one trade, clips sold \$4.60 and some number 1's were included at \$3.90. In another sale clips brought \$4.50 while the 1's moved at \$4. The biggest volume of business was centered around clips at \$4.60 and number 1's at \$4.25, with some sales slightly above or below this figure. Number 2's and 3's sold at about \$2.40 and \$1.75. Dry pelts were strong and sales were reported on 42@45c range. The "interior" trading is scheduled for the early part of the coming week, November 6, 7 and 8.

AROMIX

The ultimate
in high quality
seasonings and
specialties
for the
meat packing industry!

AROMIX CORPORATION
612-614 West Lake St., Chicago 6, Ill. DEarborn 2-0990

Q. WHAT ELSE IS IDENTIFIED BY ITS STRIPE?



A.

Tufedqe
BEEF CLOTHING
SUPERIOR TO ANY SHROUDS

of course!

IT TOO, CAN BE INSTANTLY IDENTIFIED BY
ITS EXCLUSIVE BLUE PINNING STRIPE.

QUALITY AND PRICE LEADERS IN HAM STOCKINETTES AND BEEF BAGS

THE CLEVELAND COTTON PRODUCTS CO.

CLEVELAND, OHIO
CANADIAN DISTRIBUTORS: ELCO LTD. TORONTO

CHICAGO HIDE QUOTATIONS

PACKER HIDES				
	Week ended	Previous	Cor. week	
	Nov. 2, 1950	Week	1949	
Nat. str.	31 @34 1/2	30 @33 1/4	24 @25	
Hvy. Tex. str.	29	28 1/2	22	
Hvy. butt.	29	28 1/2	22	
Brand'd str.	29	28 1/2	22	
Hvy. Col. str.	28 1/2	28	21 1/2	
Ex-light Tex.				
str.	35a	34 1/2	26 1/2	
Brand'd cows	32 @32 1/2	31 1/2 @32	24 1/2 @25	
Hv. nat. cows	32 @32 1/2	31 1/2 @32	24 1/2 @25	
Lt. nat. cows	35 @36	34 @35	25 @27 1/2	
Nat. bulls	22 @22 1/2	21 1/2	17	
Brand'd bulls	21 @21 1/2	20 1/2	16	
Califskins				
Nor.	75 @80	75 @80	55 @65	
Kips				
Nor. nat.	60	60	47 1/2	
Kips				
Nor. brnd.	57 1/2	57 1/2	45	
Slunks, reg.	3.70	3.70	3.10	
Slunks, hris.	.90	.90	1.20	

CITY AND OUTSIDE SMALL PACKERS				
41-42 lb. aver.	33 @33 1/2	31 1/2 @32 1/2	21 @23	
50-52 lb. aver.	31 @32	30 @31	20 @22	
63-65 lb. aver.	28 @29	27 1/2 @28 1/2	15 1/2 @16 1/2	
Nat. bulls	19 @19 1/2	17 1/2 @18 1/2	14 1/2 @15 1/2	
Califskins	55 @60	55 @60	42 @43	
Kips, nat.	40 @45	40 @45	35 @36	
Slunks, reg.	3.00 @3.25	3.00 @3.25	2.25 @2.50	
Slunks, hris.	.75	.75	.75 @1.00	

All packer hides and all calf and hipkins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; slunks quoted flat.

COUNTRY HIDES				
All weights				
50-52	26 1/2 @27 1/2	26 @27	19 @19 1/2	
Bulls				
50-52	15 @15 1/2	15 @15 1/2	12 1/2	
Califskins	33 @35	33 @35	26 @26	
Kipskins	31 @33	31 @33	24 @26	

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.				
Fkr. shearings				
No. 1	4.25a	4.40	2.50 @2.85	
Dry pelts	42 @45	40 @42	28 1/2	
Hornhides				
untmd.	13.00 @13.50	13.00 @13.50	10.50 @11.50	

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$19.15, the lowest top since May 6, 1950, and the average price of \$18.75 was a new low since June 28, 1950. Provision prices were: Under 12 pork loins, 39 1/4 @39 1/4; 10/14 green skinned hams, 40 1/2 @43; 4/8 Boston butts, 36 1/2; 16/down pork shoulders, 31 1/2 @32 1/2; 3/down spareribs, 33 @34; 8/12 fat backs, 10 1/2 @13; regular pork trimmings, 21; 18/20 DS bellies, 26 1/2 n; 4/6 green picnics, 29; 8/up green picnics, 27 1/2. P. S. loose lard was quoted at 12.75a; P. S. lard in tierces, 12.62 1/2 n.

Cottonseed Oil

Closing futures quotations at New York: Dec. 23.01; Mar. 22.30; May 22.25; July 22.07; Sept. 20.70; Oct. 19.70b, 20.25a. Sales totaled 757 lots.

N. Y. HIDE FUTURES

MONDAY, OCTOBER 30, 1950

	Open	High	Low	Close
Dec.	28.00b	28.05	28.05	28.05
Mar.	27.51b	27.95	27.65	27.65
June	27.27b	27.40	27.25	27.25
Sept.				

Close: 5 to 10 points higher; sales 29 lots.

TUESDAY, OCTOBER 31, 1950

	Open	High	Low	Close
Dec.	28.70b	29.10	28.80	28.90b
Mar.	27.75b	28.29	27.71	27.96b
June	27.40b			27.55b
Sept.				

Close: 15 to 20 points higher; sales 65 lots.

WEDNESDAY, NOVEMBER 1, 1950

	Open	High	Low	Close
Dec.	28.80b	29.05	28.90	28.95
Mar.	28.00	28.15	27.90	28.10
June	27.60b	27.70	27.70	27.70b
Sept.				

Close: 15 points higher; sales 27 lots.

THURSDAY, NOVEMBER 2, 1950

	Open	High	Low	Close
Dec.	28.95b	29.05	28.90	28.90b
Mar.	28.25	28.25	28.05	28.05
June	27.80b	27.90	27.70	27.80b
Sept.				

Close: 5 to 10 points lower; sales 34 lots.

FRIDAY, NOVEMBER 3, 1950

	Open	High	Low	Close
Dec.	28.85	28.90	28.70	28.75
Mar.	28.05b	28.90	27.74	27.80
June	27.60b			27.50b
Sept.				

Close: 10 to 15 points lower; sales 51 lots.

Shipments for the week ended October 28 totaled 5,047,000 lbs.; previous week, 4,469,000 lbs.; same week last year 5,652,000 lbs.; 1950 to date 190,757,000 lbs.; corresponding period a year earlier, 220,927,000 lbs.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended October 28, 1950, were 7,298,000 lbs.; previous week 6,022,000 lbs.; same week 1949, 5,828,000 lbs.; 1950 to date, 246,901,000 lbs.; corresponding period 1949, 290,390,000 lbs.

OLD PLANTATION SEASONINGS

For over A Quarter of a Century We Have Sold Blended Quality Sausage Seasonings Exclusively; Nothing Else.

Our Salesmen will call on request

A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

Kurly Kate

METAL SPONGES

Designed especially for cleaning all types of meat processing equipment. Will not rust or splinter, cut the hands or injure metal or plated surfaces. Kurly Kate Metal Sponges are fast working, easy to use, and easy to keep clean. Made in STAINLESS STEEL, NICKEL, SILVER and BRONZE.

KURLY KATE CORPORATION
2215 S. MICHIGAN AVE CHICAGO 16 ILL

GUARANTEE

Send for a trial order
Satisfaction fully guaranteed



ORDER FROM YOUR
JOBBER OR WRITE DIRECT

Canadian Exports of Cattle and Beef Are Expected to Decline

FEWER Canadian cattle and beef are expected to move into the United States during the next year or two than during the past two years, according to a preliminary report by C. L. Harlan, marketing specialist, U. S. Department of Agriculture. Harlan recently returned from a first-hand survey of the Canadian livestock industry under the Research and Marketing Act program.

The expected drop in supplies from Canada is another phase in readjustment of the Canadian cattle industry from a controlled to a free marketing industry.

After six years of controls, the United States market was reopened to Canadian producers in August, 1948, when Canada lifted its embargo on cattle and beef. Shipments were large during the ensuing year since U. S. prices were above the Canadian level. In September, 1949, the 10 per cent devaluation of Canadian currency in relation to the U. S. dollar gave another stimulus to exports by increasing the returns from such shipments in terms of Canadian dollars. Shipments of cattle and beef to the United States in 1950 to October 1 set a record for the period.

Harlan indicates, however, that with cattle numbers as officially estimated in Canada in 1950, it is improbable that the slaughter and exports of cattle and calves can be maintained at the level of the past five years. A reduction in marketings will be needed in the years immediately ahead if numbers are not to be further decreased, and a still larger reduction will be necessary if cattle numbers are to be increased. The reduction may be large enough that the volume of sales off farms may not be much above what Canadian consumers

will take, considering the appreciation in the value of their dollar. The appreciation of the Canadian dollar reduced the demand both for cattle and beef for shipment to the United States, and producers north of the border are receiving relatively lower prices for their stock. This could well mark the point at which cattlemen will begin to hold back cattle for restocking. These conditions point to fewer cattle and less beef crossing the border into the United States in the next several years.

Harlan also points out that Canadian hog numbers are sharply below wartime peaks but substantially above pre-war levels. With the large feed grain production this year and prospects for large supplies of frost damaged wheat, a substantial increase in Canadian production of hogs is likely next year.

A sharp drop in sheep numbers has taken place in Canada during the past six years, closely paralleling the decline in the United States. There is a keen demand for ewes for expanding flocks in the Eastern provinces. In Alberta and Saskatchewan, where range type operations have been cut sharply, the competition from cattle for grazing and other resources continues strong. Lamb feeding in Canada is expected to decline further because of reduced supplies of feeder lambs and the movement of considerable numbers to U. S. feed lots.

BUFFALO LIVESTOCK

Receipts and disposition of livestock at Buffalo, N. Y., in September, 1950:

	Cattle	Calves	Hogs	Sheep
Receipts	11,974	9,484	6,497	29,508
Shipments	7,028	5,807	1,850	24,803
Local slaughter...	4,948	3,587	4,647	4,775

LIVESTOCK CAR LOADINGS

A total of 16,688 cars were loaded with livestock during the week ended October 21, 1950. This is a decrease of 2,404 from the same week in 1949, and a decrease of 5,541 cars from 1948.

LIVESTOCK AT 64 MARKETS

A summary of receipts and disposition of livestock at 64 public markets during September, 1950:

CATTLE (EXCLUDING CALVES)				
	Total receipts	Local slaughter	Total shipments	
Sept., 1950	1,816,845	872,806	943,825	24
Sept., 1949	1,903,132	870,112	1,093,489	27
Jan.-Sept. 1950	12,784,890	6,878,508	6,791,543	30
Jan.-Sept. 1949	13,505,388	7,227,550	6,075,540	33
5-yr. av. (Sept., 1945-49)	1,959,002	820,820	1,103,900	36
CALVES				
Sept., 1950	494,527	237,207	246,761	39
Sept., 1949	562,519	305,679	246,037	42
Jan.-Sept. 1950	3,505,507	2,000,419	1,507,375	45
Jan.-Sept. 1949	4,012,341	2,336,720	1,556,813	48
5-yr. av. (Sept., 1945-49)	637,568	345,338	279,931	51
HOGS				
Sept., 1950	2,431,183	1,588,513	831,697	54
Sept., 1949	2,395,050	1,578,445	812,033	57
Jan.-Sept. 1950	24,561,749	16,316,589	8,110,179	60
Jan.-Sept. 1949	22,625,317	14,951,172	7,564,540	63
5-yr. av. (Sept., 1945-49)	1,533,046	1,006,388	518,960	66
SHEEP AND LAMBS				
Sept., 1950	2,000,751	582,075	1,391,232	69
Sept., 1949	1,931,509	608,745	1,216,520	72
Jan.-Sept. 1950	11,410,272	4,079,827	6,370,628	75
Jan.-Sept. 1949	11,354,292	5,036,261	6,278,302	78
5-yr. av. (Sept., 1945-49)	2,469,827	885,380	1,542,588	81

Note: Total receipts represent livestock movements at the specified markets including through shipments and direct shipments to packers when such shipments pass through the stockyards.

LIGHTER HOGS IN 1951

The weight classes for hogs at the 1951 International Live Stock Exposition will be reduced from those already announced for the 1950 show, to be held November 25 to December 2, the management has announced. The 1950 weight divisions have been set at 200 to 230 lbs. for lightweights; 231 to 260 lbs. for middleweights, and 261 to 280 lbs. for heavies. The 1950 heavyweight limit is a reduction of 20 lbs. from last year. The weights in the 1951 show will be as follows: Lightweights, 190 to 220 lbs.; mediums, 221 to 240 lbs., and heavyweights, 241 to 260 lbs. Dean H. H. Kildee, Ames, Ia., director of the International in charge of the swine department, stated that the reduction is in line with present trends.

K-M...the vital link
between you and profitable
livestock buying!



Conveniently located

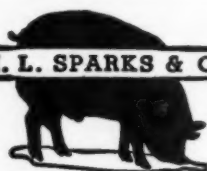
CINCINNATI, OHIO
DAYTON, OHIO
DETROIT, MICH.
FT. WAYNE, IND.
INDIANAPOLIS, IND.

KENNETT-MURRAY
LIVESTOCK BUYING SERVICE

JONESBORO, ARK.
LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.

NASHVILLE, TENN.
OMAHA, NEBRASKA
SIOUX CITY, IOWA
SIOUX FALLS, S.D.

H. L. SPARKS & CO.



- Hogs furnished single deck or train load.
- We ship hogs everywhere and sell stock pigs.
- All orders placed thru National Stock Yards, Ill.

National Stock Yards, Ill. Phones: UP ton 3-1860
BR idge 8394
UP ton 3-4016

BUSHWELL, PEORIA, ILL., AND COUNTRY POINTS UNDER NAME OF MIDWEST ORDER BUYERS

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, October 31, were reported by the Production and Marketing Administration as follows:

HOGS: (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul					
BARROWS AND GILTS:					
Good and Choice:					
170-140 lbs.	... \$16.60-17.75	\$16.00-17.75	\$...	\$...	\$...
140-160 lbs.	... 17.60-18.75	17.50-18.75	17.50-18.50	16.75-18.00	17.50-18.00
160-180 lbs.	... 18.00-19.25	18.50-19.10	18.25-18.75	18.00-18.75	17.50-18.00
180-200 lbs.	... 19.00-19.25	19.00-19.15	18.50-19.10	18.50-18.75	18.50-18.00
200-220 lbs.	... 19.00-19.25	19.00-19.10	18.50-19.10	18.75-18.85	18.50-18.00
220-240 lbs.	... 19.00-19.15	19.00-19.10	18.50-19.10	18.75-18.85	18.50-18.00
240-270 lbs.	... 18.85-19.10	19.00-19.10	18.75-19.00	18.75-18.85	18.50-18.00
270-300 lbs.	... 18.00-19.00	19.00-19.10	18.75-18.00	18.75-18.85	...
300-340 lbs.	... 18.50-18.85	18.85-19.00	18.75-18.00	18.00-18.75	...
340-380 lbs.	... 18.25-18.75	18.65-18.90	18.50-18.75	18.00-18.75	...

Medium:					
160-220 lbs.	... 16.75-19.00	17.50-18.50	17.75-18.75	16.75-18.75	...
SOYHS:					
Good and Choice:					
270-300 lbs.	... 18.25-only	18.65-18.75	18.00-18.25	17.75-18.25	17.00-18.00
300-330 lbs.	... 18.25-only	18.50-18.75	18.00-18.25	17.75-18.25	17.00-18.00
330-360 lbs.	... 17.75-18.25	18.25-18.75	18.00-18.25	17.75-18.25	17.00-18.00
360-400 lbs.	... 17.00-17.75	17.75-18.25	17.50-18.00	17.75-18.25	17.00-18.00

Good:					
400-450 lbs.	... 16.75-17.50	17.25-18.00	17.50-18.00	16.75-17.75	17.00-17.75
450-550 lbs.	... 16.50-17.25	16.50-17.50	17.50-18.00	16.75-17.75	17.00-17.75
Medium:					
250-550 lbs.	... 16.00-18.00	15.50-18.00	17.25-18.00	16.50-18.00	...
PIGS (Slaughter):					
Medium and Good:					
90-120 lbs.	... 13.50-16.75	14.00-17.00

SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:					
700-900 lbs.	... 31.00-32.50	31.75-33.00	31.25-32.50	31.00-32.00	31.00-33.00
900-1100 lbs.	... 31.25-32.75	31.75-33.50	31.50-33.00	31.50-32.75	31.00-33.00
1100-1300 lbs.	... 31.25-33.75	31.75-33.50	31.25-33.00	30.50-32.50	30.50-33.00
1300-1500 lbs.	... 30.75-32.50	30.75-33.00	30.50-32.50	29.50-32.00	30.50-32.75
Good:					
700-900 lbs.	... 28.75-31.00	30.00-31.75	28.75-31.00	29.00-31.25	29.00-31.00
900-1100 lbs.	... 28.75-31.25	29.75-31.75	28.75-31.50	29.00-31.50	29.00-31.00
1100-1300 lbs.	... 28.50-31.25	29.75-31.75	28.25-31.50	28.25-31.25	29.00-31.00
1300-1500 lbs.	... 28.50-30.75	28.50-31.00	28.00-30.50	28.00-30.25	28.50-30.50

Medium:					
700-1100 lbs.	... 23.50-28.75	25.00-30.50	23.75-28.75	24.75-28.75	24.00-29.00
1100-1300 lbs.	... 23.50-28.50	24.25-29.00	23.50-28.25	24.75-28.50	24.00-29.00
Common:					
700-1100 lbs.	... 21.50-23.50	22.50-24.75	21.00-23.50	21.50-24.75	21.00-24.00

HEIFERS, Choice:					
600-800 lbs.	... 31.25-32.25	31.25-32.00	30.75-32.00	31.00-32.00	30.00-31.50
800-1000 lbs.	... 31.00-32.00	31.25-32.50	31.00-32.50	30.00-32.00	30.00-31.50
Good:					
600-800 lbs.	... 28.75-31.25	30.00-31.25	28.25-30.75	29.00-31.00	29.00-30.00
800-1000 lbs.	... 28.50-31.00	29.50-31.25	28.00-31.00	28.25-31.00	29.00-30.00

Medium:					
500-900 lbs.	... 23.00-28.50	24.75-30.00	23.00-28.25	24.00-28.75	23.50-29.00
Common:					
500-900 lbs.	... 20.00-23.00	21.50-24.75	20.50-23.00	21.00-24.00	21.00-23.50

COWS (All Weights):					
Good	... 21.50-23.00	21.75-23.00	21.50-23.50	21.75-23.50	21.00-23.00
Medium	... 20.00-21.50	21.00-21.75	19.50-21.50	20.00-21.75	20.00-21.00
Common	... 18.50-20.00	19.50-21.25	18.75-19.50	19.00-20.00	18.75-20.00
Cann. and Cut.	... 14.50-18.50	15.75-19.75	14.50-18.75	15.50-19.00	15.00-18.75

BULLS (Yrly. Excl.) All Weights:					
Beef, good	... 23.00-24.50	24.50-26.00	23.50-24.25	21.50-24.00	24.00-25.00
Sausage, good	... 23.00-24.50	26.25-27.00	23.50-24.25	24.00-25.00	24.50-26.00
Sausage, med.	... 22.00-23.00	24.50-26.25	21.50-23.50	21.75-24.00	22.50-24.50
Sausage, cut & com.	... 18.50-22.00	20.00-24.50	18.50-21.50	19.00-21.75	18.00-22.50

VEALERS (All Weights):					
Good & choice	... 32.00-37.00	31.00-34.00	29.00-31.00	29.00-32.00	28.00-34.00
Com. & med.	... 23.00-32.00	24.00-31.00	22.00-29.00	23.00-29.00	21.00-28.00
Cull, 75 lbs. up	... 19.00-23.00	20.00-24.00	17.00-22.00	20.00-23.00	17.00-21.00

CALVES (500 lbs. down):					
Good & choice	... 27.00-31.00	26.00-30.00	27.00-30.00	26.00-30.50	26.00-29.00
Com. & med.	... 22.00-27.00	20.00-27.00	21.00-27.00	20.00-26.00	20.00-26.00
Cull	... 17.00-22.00	17.00-20.00	16.00-21.00	19.00-20.00	17.00-20.00

SLAUGHTER LAMBS AND SHEEP:					
LAMBS:					
Good & choice	... 28.50-29.50	28.00-29.25	28.00-28.75	28.00-29.00	27.00-28.75
Med. & good	... 26.25-28.25	25.00-28.25	26.00-27.75	27.00-28.00	26.00-28.25
Common	... 22.50-25.75	21.00-25.50	23.00-25.75	26.00-27.00	22.00-25.75

YRLG. WETHERS (Shorn):					
Good & choice	... 24.50-26.00
Med. & good	... 23.50-25.00

EWES (Wooled, except Chicago):					
Good & choice	... 12.50-15.00	14.50-15.75	14.00-14.50	14.75-15.50	14.00-15.00
Com. & med.	... 11.00-13.00	12.00-14.25	12.00-13.75	13.00-14.75	11.50-13.50

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.
 *Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

Order Buyer of Live Stock

L. H. McMURRAY, Inc.

40 Years' Experience
on the Indianapolis Market

INDIANAPOLIS • FRANKFORT
INDIANA

Tel. FRanklin 2927

Tel. 2233

FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE

HAMS • BACON • LARD • DELICATESSEN



PACKERS - PORK - BEEF

John J. Felin & Co.

INCORPORATED

4142-60 Germantown Ave.
PHILADELPHIA 40, PENNA.

SAYER & CO. INC.

810 Frelinghuysen Ave., Newark 5, New Jersey

PRODUCERS • IMPORTERS • EXPORTERS

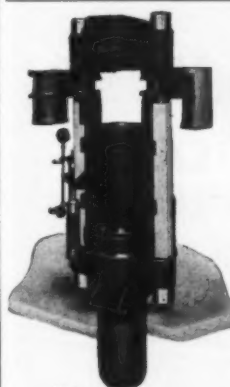
SHEEP } SAUSAGE
HOG } CASINGS
BEEF }

• DOMESTIC AND FOREIGN INQUIRIES AND OFFERS INVITED

Cable Address: "OEGREYAS-NEWARKNEWJERSEY"

— FOREIGN BRANCHES —

Buenos Aires • Wellington • Auckland • Melbourne • Casablanca



The New

FRENCH
CURB PRESS

Will Give You

MORE GREASE
Purer GREASE
LESS REWORKING
GREATER CLEANLINESS

We invite your inquiries

The French Oil Mill
Machinery Company

Piqua

Ohio

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended October 21 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B ¹ Dressed	LAMBS Gd. Handyweights
Toronto	\$28.95	\$30.55	\$29.10	\$25.76
Montreal	31.85	31.85	28.60	26.75
Winnipeg	25.96	28.95	27.85	25.61
Calgary	25.81	28.10	27.50	24.10
Edmonton	24.50	29.50	27.85	23.00
Lethbridge	26.35	27.35	27.35	21.00
Fr. Albert	25.50	26.70	26.35	22.75
Moose Jaw	25.50	26.70	26.35	22.50
Saskatoon	24.50	26.70	26.35	22.50
Regina	23.45	26.50	26.35	24.00
Vancouver	24.75	26.50	26.85	26.50

*Dominion government premiums not included.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 15 centers for the week ended October 28, 1950:

CATTLE	Week ended	Prev. week	Cor.
	Oct. 28	Week	
Chicago	23,122	21,654	18,985
Kansas City	17,165	16,663	22,878
Omaha	19,320	23,496	23,559
E. St. Louis	8,348	7,828	8,352
St. Joseph	8,455	8,535	10,907
St. Paul	9,831	10,245	10,375
Wichita	8,074	2,987	2,756
New York & Jersey City	8,252	7,617	6,891
Ola, City	5,477	4,757	9,531
Cincinnati	4,562	4,553	5,587
Denver	8,453	7,701	11,101
St. Paul	15,372	14,037	10,122
Milwaukee	4,817	8,665	4,199

HOGS	Week ended		
	Oct. 28	Prev. week	Week
Chicago	45,562	39,518	50,734
Kansas City	12,582	13,606	14,322
Omaha	36,394	34,858	47,794
E. St. Louis	40,314	32,582	37,968
St. Joseph	28,513	28,549	29,075
St. Paul	26,016	24,775	28,669
Wichita	7,301	5,382	5,032
New York & Jersey City	46,088	45,041	43,756
Ola, City	10,611	11,143	13,778
Cincinnati	16,157	16,165	17,373
Denver	10,258	11,363	15,127
St. Paul	49,766	48,855	70,803
Milwaukee	8,220	8,308	10,106
Total	387,552	317,185	382,447

SHEEP	Week ended		
	Oct. 28	Prev. week	Week
Chicago	5,403	7,446	8,006
Kansas City	6,178	9,079	8,141
Omaha	9,209	11,479	11,704
E. St. Louis	6,695	6,747	6,986
St. Joseph	8,882	8,010	11,424
St. Paul	5,405	5,390	6,210
Wichita	672	744	990
New York & Jersey City	42,950	43,101	38,942
Ola, City	1,095	1,840	1,540
Cincinnati	547	550	870
Denver	8,985	15,775	11,060
St. Paul	10,321	973	20,463
Milwaukee	1,206	913	1,220
Total	107,549	111,957	127,174

*Cattle and calves.
†Federally inspected slaughter, including direct.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including direct.

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, November 2, are shown in the table below:

CATTLE:	Steers, high gd.	Steers, med. and gd.	Heifers, com. and med.	Cows, gd.	Cows, com. and med.	Cows, can. and cut.	Bulls, gd.	Bulls, com. and med.
	\$31.00 only	\$24.25@28.00	\$21.50@25.00	\$22.00@25.00	\$19.00@22.00	\$15.00@18.50	\$24.50@25.50	\$20.25@24.00
CALVES:	Vealers, gd. and ch.	\$33.00@37.00	Com. and med.	\$22.00@23.00	Culls	\$15.00@22.00		
HOGS:	Gd. and ch.	\$17.00@18.25	Sows, 400/down	\$17.75@18.25				
SHEEP:	Woolled lambs, gd. and ch.	\$29.00@30.00						

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Thursday, November 2, were as follows:

CATTLE:	Cows, med. and gd.	\$22.00@23.50	Cows, com.	\$20.00@21.50	Cows, can. and cut.	\$17.00@19.50	Bulls, com. to gd.	\$23.00@27.00
CALVES:	Vealers, med. to low ch.	\$28.00@33.00	Com. and med.	\$22.00@27.50				
HOGS:	Gd. and ch.	\$18.00@21.00	Sows, gd. and ch.	\$18.00@19.00				

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
Oct. 26	3,207	634	18,002	1,651
Oct. 27	1,461	480	9,188	473
Oct. 28	287	33	2,695	841
Oct. 30	13,299	547	17,645	3,902
Oct. 31	6,840	703	17,964	2,400
Nov. 1	10,000	400	14,000	1,000
Nov. 2	3,200	300	18,500	1,500

*Week so far... 33,439 1,970 68,149 8,802
Wk. ago... 40,874 4,235 62,972 8,306
1949... 28,979 1,920 58,246 11,390
1948... 24,740 2,355 54,320 14,896
*Including 435 cattle, 5 calves, 22,230 hogs and 940 sheep direct to packers.

SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
Oct. 26	1,983	30	959	199
Oct. 27	1,286	264	1,884	600
Oct. 28	3,290	452	378	82
Oct. 30	4,900	33	1,949	983
Oct. 31	2,472	114	1,412	480
Nov. 1	4,000	200	700	1,000
Nov. 2	2,000	...	1,000	200

Week so far... 8,472 147 4,381 1,663
Wk. ago... 13,836 277 4,764 1,983
1949... 11,081 757 4,259 1,228
1948... 9,716 123 3,222 1,062

TOTAL OCTOBER RECEIPTS	
	1950 1949
Cattle	175,588 157,482
Calves	12,084 16,020
Hogs	312,424 321,168
Sheep	51,270 55,168

TOTAL OCTOBER SHIPMENTS	
	1950 1949
Cattle	70,185 59,204
Calves	1,725 3,566
Hogs	29,577 25,573
Sheep	9,579 13,584

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, Nov. 2:

	Week ended	Week ended
	Oct. 26	Oct. 26
Packers' purch.	48,735	44,873
Shippers' purch.	9,049	7,000
Total	57,784	51,872

CANADIAN KILL

Inspected slaughter in Canada, week ended October 21:

CATTLE		
Week Ended	Same Week	Last Year
October 21		
Western Canada	13,552	21,858
Eastern Canada	14,902	18,126
Total	28,454	39,984

HOGS		
Western Canada	30,349	33,626
Eastern Canada	62,760	71,048
Total	93,109	104,674

SHEEP		
Western Canada	6,767	9,831
Eastern Canada	21,993	23,023
Total	28,760	32,854

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market, for week ended October 27:

Cattle Calves Hogs* Sheep				
Salable	629	1,711	583	1,206
Total (Incl. direct)	5,150	4,157	26,906	29,045
Previous week:				
Salable	449	1,287	912	810
Total (Incl. direct)	4,750	3,561	19,396	25,003

*Including hogs at 31st street.

*Including hogs at 31st street.

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending October 26:

markets, week ending October 26:				
	Cattle	Calves	Hogs	Sheep
Los Angeles	6,600	1,150	1,650	225
N. Portland	2,365	550	1,350	1,515
San Francisco	975	30	1,575	1,800

Preferred PACKAGING SERVICE
GLASSINE • GREASEPROOF
BACON PAK • AND PAK • MAR PAK
SPECIAL PAPERS
SYLVANIA CELLOPHANE
Daniel's MANUFACTURING COMPANY
SHIMLANSKY, WISCONSIN
CREATORS • DESIGNERS • MULTI-COLOR PRINTERS

THE WM. SCHLUDERBERG - T. J. KURDLE CO.

PRODUCERS OF



MEATS OF UNMATCHED QUALITY

MAIN OFFICE AND PLANT

3800-4000 E. BALTIMORE ST., BALTIMORE, MD.

Wholesalers and Boners
BEEF • PORK • LAMB
VEAL • OFFAL
All Inquiries Welcome
PHILADELPHIA BONELESS BEEF
223 CALLOWHILL STREET, PHILADELPHIA 23 PA
U.S. GOVT. INSPECTION

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 28, 1950, as reported to The National Provisioner:

CHICAGO

Armour, 9,355 hogs; Swift, 3,323 hogs; Wilson, 6,088 hogs; Agar, 3,517 hogs; Shippers, 7,026 hogs; Others, 20,849 hogs.
Total: 23,122 cattle; 1,763 calves; 52,558 hogs; 5,403 sheep.

KANSAS CITY

Armour, 3,238 cattle; 642 calves; 1,569 hogs; Swift, 2,149 cattle; 498 calves; 617 hogs; Wilson, 3,021 cattle; 836 calves; 2,812 hogs; Central, 1,183 cattle; 314 calves; 1,772 hogs; Others, 4,204 cattle; 3 calves; 4,438 hogs.
Total: 14,772 cattle; 2,593 calves; 12,882 hogs; 6,178 sheep.

OMAHA

Armour, 6,272 cattle; 7,877 calves; 1,052 hogs; Swift, 3,923 cattle; 5,068 calves; 2,336 hogs; Wilson, 4,807 cattle; 6,506 calves; 3,100 hogs; Eagle, 2,768 cattle; 4,922 calves; 673 hogs; Cornhusker, 157 cattle; 308 calves; 75 hogs; Gr. Omaha, 542 cattle; 135 calves; 1,428 hogs; Merchants, 21 cattle; 39 calves; 298 hogs; Others, 8,650 cattle; 12,882 calves; 7,770 hogs.
Total: 20,835 cattle; 33,423 calves; 7,770 hogs.

EAST ST. LOUIS

Armour, 3,104 cattle; 1,235 calves; 14,306 hogs; Swift, 4,412 cattle; 2,853 calves; 11,505 hogs; Hunter, 742 cattle; 4,654 calves; 78 hogs; Hell, 2,567 cattle; 5,894 calves; 900 hogs; Krey, 900 cattle; 989 calves; 792 hogs; Laclede, 3,556 cattle; 438 calves; 12,618 hogs; Shippers, 7,183 cattle; 1,893 calves; 1,016 hogs.
Total: 10,037 cattle; 5,957 calves; 57,239 hogs; 8,463 sheep.

ST. JOSEPH

Armour, 2,834 cattle; 406 calves; 6,518 hogs; Swift, 2,522 cattle; 255 calves; 8,057 hogs; Others, 3,909 cattle; 518 calves; 1,151 hogs.
Total: 9,355 cattle; 1,174 calves; 25,200 hogs; 7,600 sheep.

SIOUX CITY

Armour, 3,505 cattle; 17 calves; 8,371 hogs; Swift, 3,421 cattle; 19 calves; 4,338 hogs; Wilson, 2,518 cattle; 16 calves; 5,742 hogs; Shippers, 9,625 cattle; 141 calves; 9,315 hogs.
Total: 19,233 cattle; 193 calves; 32,866 hogs; 5,512 sheep.

WICHITA

Armour, 1,160 cattle; 286 calves; 1,167 hogs; Cudaby, 28 cattle; 8 calves; 8 hogs; Dunn, 62 cattle; 95 calves; 733 hogs; Dold, 12 cattle; 64 calves; 64 hogs; Pioneer, 490 cattle; 2,333 calves; 543 hogs; Others, 4,180 cattle; 236 calves; 3,515 hogs.
Total: 4,180 cattle; 236 calves; 3,515 hogs; 1,280 sheep.

OKLAHOMA CITY

Armour, 1,000 cattle; 282 calves; 819 hogs; Wilson, 1,414 cattle; 274 calves; 804 hogs; Others, 53 cattle; 568 calves; 568 hogs.
Total: 3,867 cattle; 556 calves; 2,191 hogs; 597 sheep.

LOS ANGELES

Armour, 227 cattle; 24 calves; 229 hogs; Cudaby, 257 cattle; 181 calves; 181 hogs; Wilson, 81 cattle; 216 calves; 176 hogs; Acme, 176 cattle; 69 calves; 69 hogs; Coast, 361 cattle; 27 calves; 27 hogs; Harman, 211 cattle; 119 calves; 877 hogs; Luer, 42 cattle; 352 calves; 594 hogs; United, 352 cattle; 438 calves; 3,173 hogs; Others, 5,809 cattle; 613 calves; 1,578 hogs.
Total: 5,809 cattle; 613 calves; 1,578 hogs.

CINCINNATI

Armour, 1,062 cattle; 108 calves; 5,015 hogs; Swift, 1,398 cattle; 59 calves; 2,117 hogs; Cudaby, 1,038 cattle; 15 calves; 2,157 hogs; Wilson, 785 cattle; 158 calves; 2,873 hogs; Others, 3,747 cattle; 158 calves; 2,296 hogs.
Total: 8,080 cattle; 340 calves; 10,162 hogs; 9,638 sheep.

DENVER

Armour, 4,774 cattle; 6,832 calves; 16,508 hogs; Bartusch, 1,255 cattle; 721 calves; 1,442 hogs; Cudaby, 938 cattle; 29 calves; 1,679 hogs; Superior, 3,767 cattle; 2,818 calves; 33,290 hogs; Others, 2,486 cattle; 3,461 calves; 7,696 hogs.
Total: 17,838 cattle; 13,061 calves; 57,461 hogs; 14,454 sheep.

ST. PAUL

Armour, 1,079 cattle; 2,249 calves; 706 hogs; Swift, 1,519 cattle; 1,745 calves; 1,619 hogs; Blue Bonnet, 478 cattle; 28 calves; 6 hogs; City, 294 cattle; 6 calves; 174 hogs; Rosenthal, 472 cattle; 126 calves; 1,287 hogs.
Total: 3,842 cattle; 4,154 calves; 2,520 hogs; 3,387 sheep.

FORT WORTH

Armour, 1,079 cattle; 2,249 calves; 706 hogs; Swift, 1,519 cattle; 1,745 calves; 1,619 hogs; Blue Bonnet, 478 cattle; 28 calves; 6 hogs; City, 294 cattle; 6 calves; 174 hogs; Rosenthal, 472 cattle; 126 calves; 1,287 hogs.
Total: 3,842 cattle; 4,154 calves; 2,520 hogs; 3,387 sheep.

TOTAL PACKER PURCHASES

Week ended Oct. 28: 154,028 cattle; 308,080 calves; 71,056 hogs; 335,985 sheep.
Prev. week: 141,379 cattle; 284,068 calves; 78,577 hogs; 318,167 sheep.
Cor. week: 170,192 cattle; 335,985 calves; 91,367 hogs; 385,985 sheep.

LIVESTOCK RECEIPTS

Receipts at 20 markets on Friday, October 27, 1950:

	Cattle	Calves	Hogs	Sheep
Chicago	1,000	9,000	1,000	1,000
Kan. City	1,500	2,000	1,400	1,400
Omaha	2,200	6,000	1,000	1,000
St. Louis	1,400	11,100	900	900
St. Joseph	400	6,500	900	900
Sioux City	1,500	5,500	800	800
St. Paul	4,200	10,600	3,500	3,500
Indianapolis	400	12,000	1,500	1,500
Buffalo	200	200	700	700
Pittsburgh	400	300	1,500	1,500
Cleveland	100	200	100	100
Milwaukee	300	700	300	300
Louisville	500	2,000	500	500
Nashville	300	400	300	300
Cincinnati	800	3,500	300	300
Okla. City	500	4,300	100	100
Fl. Worth	400	1,500	700	700
Wichita	200	1,500	100	100
Denver	1,300	5,500	9,000	9,000
Baltimore	500	500	500	500
Totals	18,100	86,100	24,300	24,300
Week ago	15,000	89,000	23,000	23,000
Year ago	21,000	79,000	21,000	21,000
Wk. so far	301,000	495,000	196,000	196,000
Last week	295,000	497,000	230,000	230,000
1949	363,000	529,000	220,000	220,000
Year to date	10,332,000	18,852,000	8,183,000	8,183,000
Same period 1949	11,135,000	17,584,000	7,868,000	7,868,000

CORN BELT DIRECT TRADING

Des Moines, Ia., November 2—Prices at the ten concentration yards and 11 packing plants in Iowa, Minnesota:

Hogs, good to choice:
160-180 lbs. \$14.25@18.00
180-240 lbs. 16.75@18.35
240-300 lbs. 17.25@18.35
300-360 lbs. 17.00@18.10
Sows:
270-360 lbs. \$16.85@17.55
400-550 lbs. 14.25@16.25

Corn Belt hog receipts:

	This week	Same day last week	Estimated actual
Oct. 27	48,000	54,000	54,000
Oct. 28	41,000	48,000	48,000
Oct. 30	75,000	72,000	72,000
Oct. 31	55,000	49,500	49,500
Nov. 1	70,000	43,000	43,000
Nov. 2	60,000	53,000	53,000

THE FAN THAT BLOWS

UPWARDS: *Reco*



REFRIGERATOR FAN

When installed in Meat Coolers reduces shrinkage, helps to retain color longer. Prevents mold growth and disperses odors. Increases efficiency of cooling unit by preventing frost formation and aiding in faster chilling. Uniform temperature both top and bottom of cooler. Keeps the cooling and walk dry. Write for Bulletin No. 236 and No. 242.

REYNOLDS
ELECTRIC COMPANY

Established 1900

3089 River Road
"Reg. U.S. Pat. Off."

River Grove, Ill.



STAINLESS STEEL

A very popular Loaf Mold among our many sizes in Stainless Steel.

DIRE Loaf Mold
Capacity 6 lbs.

Ask for Booklet
"The Modern Method"

HAM BOILER CORPORATION

Office and Factory, Port Chester, N.Y. • Chicago Office, 332 S. Michigan Ave., 4

LARD FLAKES

IMPROVE YOUR LARD

• We are shippers of carload and L.C.L. quantities of Hydrogenated LARD FLAKES.

Samples will be sent on request.

Our laboratory facilities are available free of charge for assistance in determining the quantities of Lard Flakes to be used and methods of operation.

THE E. KAHN'S SONS CO.

CINCINNATI 25, OHIO • Phone: Kirby 4000



BLACK HAWK

PORK • BEEF • VEAL • LAMB • SMOKED MEATS
BRY SAUSAGE • VACUUM COOKED MEATS • LARD

THE RATH PACKING CO.,

WATERLOO, IOWA

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending Oct. 28, 1950	12,090	Week ending Oct. 28, 1950	21,793
Week previous	11,478	Week previous	10,509
Same week year ago	12,174	Same week year ago	13,408
COW:		PORK CURED AND SMOKED:	
Week ending Oct. 28, 1950	1,541	Week ending Oct. 28, 1950	745,384
Week previous	1,894	Week previous	563,311
Same week year ago	1,839	Same week year ago	946,991
BULL:		LARD AND PORK FATS:	
Week ending Oct. 28, 1950	837	Week ending Oct. 28, 1950	65,772
Week previous	805	Week previous	143,210
Same week year ago	1,234	Same week year ago	196,682
VEAL:		LOCAL SLAUGHTER	
Week ending Oct. 28, 1950	15,015	CATTLE:	
Week previous	14,806	Week ending Oct. 28, 1950	8,252
Same week year ago	13,121	Week previous	7,617
LAMB:		Same week year ago	6,891
Week ending Oct. 28, 1950	38,748	CALVES:	
Week previous	40,054	Week ending Oct. 28, 1950	9,315
Same week year ago	34,730	Week previous	8,680
MUTTON:		Same week year ago	10,465
Week ending Oct. 28, 1950	2,628	HOGS:	
Week previous	1,193	Week ending Oct. 28, 1950	46,088
Same week year ago	2,342	Week previous	45,041
HOG AND PIG:		Same week year ago	43,756
Week ending Oct. 28, 1950	16,182	SHEEP:	
Week previous	19,557	Week ending Oct. 28, 1950	42,550
Same week year ago	19,768	Week previous	43,101
PORK CUTS:		Same week year ago	38,942
Week ending Oct. 28, 1950	1,895,830	COUNTRY DRESSED MEATS	
Week previous	1,442,830	VEAL:	
Same week year ago	1,768,112	Week ending Oct. 28, 1950	5,225
BEEF CUTS:		Week previous	5,703
Week ending Oct. 28, 1950	155,388	Same week year ago	5,834
Week previous	213,727	HOGS:	
Same week year ago	213,727	Week ending Oct. 28, 1950	23
VEAL AND CALF CUTS:		Week previous	10
Week ending Oct. 28, 1950	11,415	Same week year ago	5
Week previous	7,217	LAMB AND MUTTON:	
Same week year ago	10,624	Week ending Oct. 28, 1950	350
LAMB AND MUTTON CUTS:		Week previous	274
Week ending Oct. 28, 1950	12,522	Same week year ago	105
Week previous	5,669	Incomplete.	
Same week year ago	3,040		

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended October 28 was reported by the USDA as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	8,252	9,315	46,088	42,950
Baltimore, Philadelphia	6,194	1,475	27,444	1,079
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	12,596	2,569	57,582	7,090
Chicago Area	26,463	6,355	94,389	9,994
St. Paul-Wisc. Group	26,300	24,761	126,763	13,285
St. Louis Area	13,889	7,924	51,183	10,228
Sioux City	9,929	161	27,177	6,699
Omaha	22,762	679	50,948	15,600
Kansas City	15,370	3,769	43,769	9,654
Iowa and So. Minn.	19,321	4,780	214,890	29,844
SOUTHEAST				
	5,441	4,598	24,430	...
SOUTH CENTRAL WEST				
	18,488	8,785	63,550	14,626
ROCKY MOUNTAIN				
	9,190	833	13,972	11,251
PACIFIC				
	16,962	2,463	29,598	24,372
Grand Total	211,148	78,467	901,723	196,672
Total week ago	206,790	74,559	882,222	216,069
Total same week last year	211,556	93,580	938,718	223,813

Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. Includes St. Louis National Stockyards, St. Louis, Ill., and St. Louis, Mo. Includes Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. Includes Denver, Colo., Ogden and Salt Lake City, Utah. Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during September 1950—Cattle, 77.1; calves, 66.0; hogs, 73.9; sheep and lambs, 86.3.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended October 27:

	Cattle	Calves	Hogs
Week ended October 27	1,491	1,642	12,697
Week previous	1,781	1,480	14,131
Cor. week last year	2,143	2,694	12,820

CLASSIFIED ADVERTISING

POSITION WANTED

CATTLE BUYER or MEDIUM SIZE BEEF KILLING PLANT MANAGER

25 years' experience as a cattle buyer, and 16 years' as a beef killing plant manager, in an operation of 700 to 1000 cattle per week, handling all operations, including buying and selling. Now employed in similar operation. Best of references. Well acquainted in this kind of an operation throughout the corn belt. Age 43, family man. W-366, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANAGER: Now employed, wishes to locate in Texas or west coast. Will consider others. Complete knowledge of all phases of operation. Best of references. Will take position on basis of percentage of additional profits and savings that I show, or salary plus percentage. You pay for interview and inspection of plant. W-380, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANAGER-CONTROLLER: 30 years' practical experience in the meat industry in cattle and hog operations, beef boning, processing, yields, costs, accounting, finance, etc. Executive for over 20 years. Will locate anywhere and guarantee the strictest confidence in an interview. W-381, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE SUPERVISOR: 16 years' experience in practical and supervisory capacities in smoking, curing, production and costs. Immediately available. Any location. W-382, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, New York.

CASING MAN: Will accept position with reputable company. Qualified to travel, manage, sell, produce and supervise. Willing to go anywhere. For complete information write to W-368, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES MANAGER: 20 years' experience, full line, plenty Know-How on production and sales. Good outlets in east for pork products, beef and dressed hogs. W-369, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

POSITION WANTED

SAUSAGE MAKER OR FOREMAN

Want to leave turmoil of large cities and do expert job for smaller, up-to-date factory. Expert in sausage production, lifetime experience, over 60 but capable of meeting any work schedule. Excellent references. Otto J. Martin, 35 West 74th St., Chicago 21, Ill. Phone Aberdeen 4-2285.

SALES MANAGER: 20 years' experience entire sales operation, including merchandising, promotion, production, purchasing, aggressive producer, willing to relocate for right opportunity. W-361, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BEEF SUPERINTENDENT: 23 years' experience buying, production, sales, all beef operations, local sales, chain stores and shipping. W-370, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ACCOUNTANT: 22 years' packinghouse experience, costs, reports, taxes, payroll. Age 46, college education. W-371, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

PRODUCTION MANAGER

Substantial, well financed packer, processing more than 1000 hogs per day, wants a man fully experienced in every phase of pork processing. Must be capable of taking the responsibility for the entire production end, including all relationships with 3 to 400 employees. Substantial salary and a bonus. Consideration will be given to electing the right man an officer of the company. Middle-western location. State fully: Education, experience, age, past earnings and references. All replies will not be contacted without permission. W-383, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN WANTED: Well known seasoning company has opening to cover Michigan, Pennsylvania and Ohio. Liberal commission. W-377, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

WORKING SAUSAGE FOREMAN: Wanted to take charge of brand new sausage kitchen, all brand new equipment. Plant located in large west Texas town. Salary and commission. Write giving age, experience, and references to Box W-376, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE DEPARTMENT: Foreman wanted. Opening in well established mid-west medium sized packing plant. Must be capable of producing top quality sausage, loaves, smoked meats. Top references required. Would consider interest investment to right party. Applications strictly confidential. W-384, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

REFRIGERATION ENGINEER

For eastern packer. Must also know construction, be able to make his own blueprints and be able to make his own plant repairs. Write stating packing house experience, availability and salary expectation. W-373, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

EXPERIENCED WORKING FOREMAN: Sausage kitchen. Must have thorough knowledge of curing and smoking. Good opportunity for right person. Give full particulars, salary, experience, etc. Write to P.O. Box 4516, Jacksonville, Florida.

OFFICE MANAGER WANTED: Capable of taking charge of all office routine for modern aggressive packer. Good future. State experience, age, references. Write to John Wenzel Company, Wheeling, West Virginia.

SEASONING SALESMAN: We have room for 2 salesmen in our New England and Texas territories. Attractive arrangements for the right parties. Write for particulars to W-385, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMEN WANTED: Now calling on meat packers and sausage makers. Outstanding soluble spice seasoning line. Excellent commissions. W-386, THE NATIONAL PROVISIONER, 11 East 44th Street, New York 17, N. Y.

CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number

Undisplayed: set solid. Minimum 20 words \$4.00. Additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count address or box number as 3 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

EQUIPMENT FOR SALE

JACKETED KETTLES

10—Stainless 60, 75, and 80 gal. Kettles for immediate delivery (Larger sizes new, few weeks delivery).
30—Aluminum 20 gal. up to 1200 gal. Kettles.
2—Dopp seamless 350 and 600 gal. Kettles.
1—Steel 2000 gal. Open top, agitated Kettle.

OTHER SELECTED ITEMS

1—Anco Continuous Screw Cracking Press
3—5'x9" Anco Cookers; 1—Anco 4'x9" Lord Roll
1—Anco 2501 Grease Pump, motor driven
75—Rectangular Aluminum Storage tanks, 500, 650, and 200 gals.
1—Self-Adjusting Carton Gluer-Sealer and Compression unit.
Used and rebuilt Anderson Expellers, all sizes

Send us your inquiries

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row New York 7, N. Y.
Phone: Barclay 7-0000

FOR SALE

4—5x10 Albright Nell Rendering Cookers. All accessories, ready to run, insurance company tested and approved.
1—1,130 Ton Southwark Press
1—Hasher-Washer
Storage and settling tanks
Pumps

PRICED TO MOVE

GOOD EATIN' DOG FOOD CO.
444-46-48 Fairmount Ave.
Philadelphia 23, Pa.
Phone LOmbard 3-4356

FOR SALE: 64,000 medium base lithographed canned ham lids suitable for canner using proper labels. For particulars, write to FS-387, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittcock and Associates, Glen Riddle, Pennsylvania.

FOR SALE

ANDERSON RED LION EXPELLER
SUITABLE FOR LARD OR MEAT SCRAP. BOX FS-388, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EQUIPMENT WANTED

WANTED TO BUY: Late type machinery to equip a sausage kitchen to handle 50,000 pounds weekly. List items giving model number, year manufactured and price. Reply to Box W-389, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANTS FOR SALE

WHOLESALE MEATS and PROVISIONS

Modern Building, trucks and equipment. 3 large coolers, 1 large freezer with sharp freezer. Facilities for manufacturing and processing. 80 miles from New York city, 50 miles from Philadelphia. Going business with unlimited possibilities. Sacrifice due to illness. FS-358, THE NATIONAL PROVISIONER, 11 East 44th Street, New York 17, New York.

FOR SALE: Packing plant, building 100 ft. by 50 ft. Three coolers, 35 x 25. One cattle bed, one hog dehairer, Sausage kitchen. Two smoke houses. Will sell reasonable. Write Carl Cummings, Box 464, Quanah, Texas, or call 152, collect.

PLANTS FOR SALE

NEW SLAUGHTER HOUSE FOR SALE

At half its cost. Terms. Equipped to kill all species. Cooler capacity, 50 cattle. State inspected. Cattle raising territory of northern California.

A. F. DOBROWSKY

Redding California

PACKING PLANT FOR SALE

In state of Iowa, located in city that has stock yards and plenty of livestock. We have tankage facilities, stock chute privileges. Weekly capacity 75 cattle, 500 hogs, 20,000 lbs. sausage. FS-378, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE or RENT: Near west side Chicago wholesale meat and sausage manufacturing and distributing plant including equipment, trucks, garage, store, apartments. For further details address Zuegel Packing Co., 2413 Roosevelt Road, Chicago 8, Ill.

BUSINESS OPPORTUNITIES

FOR SALE: 100 to 500 live hogs per week. FS-339, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CALF HEADS WANTED

Will contract entire output of federally inspected plants. Rolo Meats, 189 E. Greene Place, Brooklyn 17, N. Y. Telephone ULster 7-9253.

WANTED: For the state of Georgia, or part thereof, a reliable canned meat account on a brokerage basis. Americus Brokerage Co., P.O. Box 642, Americus, Georgia.

DRESSED HOGS

WE SHIP DRESSED HOGS IN OUR OWN REFRIGERATED TRUCKS — ALL POINTS EAST — Call Mr. Lee, Sales Manager, for details.

THE SUCHER PACKING CO.

400 NORTH WESTERN AVE. DAYTON, OHIO
Phone MElrose 3531

HORSE MEAT

BONELESS

FRESH or FROZEN

QUARTERS or MEAT and BONE IN CHUNKS

D-K PRODUCTS CO.

2007 West 18th Place Chicago 8, Ill.
Telephone CHesapeake 1533

Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.

P. O. Box 0669 Los Angeles 22, Calif.

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN
407 SO. DEARBORN ST., CHICAGO 5, ILL.



We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points.


Sausage & Smokehouse Equipment

- 2978—ROTO CUT: 2500 cap. with 42"x18" pan unloader, 3 knife sets, knife truck, extra rollers & 3 ph. motor & starter \$2950.00
- 2976—SILENT CUTTER: Buffalo 42-B, direct connected to 30 HP. motor, with recently purchased Globe head & worm, with 25 HP. motor 1450.00
- 2970—GRINDER: Ross #161, 15 HP. with new head, worm, plates 785.00
- 2735—GRINDER: Flec 232 (NEW—NEVER USED) with motor 350.00
- 2940—SAUSAGE MIXER: Globe, 7500, steam jacketed, with automatic tilting device & motor, excellent cond. 875.00
- 2965—MEAT MIXER: 7000 cap., tilting type, 5 HP. motor 575.00
- 2907—SAUSAGE STUFFER: 4000 cap., Anco, 2 stuffing cocks, reconditioned—guaranteed 675.00
- 2947—SAUSAGE STUFFER: Hand operated, 550 cap. 130.00
- 2403—FROZEN MEAT SLICER: Harrington, large cap. with 34" blade SLICER: U. S. #150-B, complete with shingling conveyor, reconditioned, guaranteed 675.00
- 1409—SMOKER KETTLE & GAMBELL WASH B: Globe, 25 HP. motor driven. Little used, excellent cond. 375.00
- 2911—CURING VATS: (25), 14000 size ea. 15.50
- 1752—HOY LOAF MOLDS: Stainless steel, 25 3.25
- 2967—BACON CURING BOXES: (5) little used, like new 22.50
- 1105—LOAF PANS: Aluminum Weavere, 62, with sliding lids, like new 1.30
- 2902—HYDRAULIC PRESSSES: (1) Anco, 300 Ton, complete with pump, excellent cond. \$2850.00
- (1) Anco, 600 Ton with Chevron packing, excellent cond. 4000.00
- 2908—FILTER PRESS: Sperry 18x12, cast iron side feed, bottom delivery, reconditioned 450.00
- 2987—COOKER: Oil & Waste Saving 437, silent chain drive, with motor 1250.00
- 2984—COOKER: Oil & Waste Saving 438, with motor 1350.00
- 2987—FRESH HOG CASING UNIT: Anco, 2505, little used, excellent cond. 1850.00
- 2570—HOG CASING CLEANER: Ross #158, latest type, used only one week 1375.00
- 1230—HOG DEHAIRER: John J. Dupps Co., Rujak #76, 225 hogs per hr. cap. used 1 yr., complete with motor 1725.00
- 2457—TRIPE WASHER: Anco #12, 30" lg. with 1 1/4" perforation, 2 HP. gearhead motor, excellent cond. 795.00
- 2975—BEEF SPLITTING SAW: Enterprise, 8 HP. 400.00
- 2950—BONE SAW: Globe, 2 HP. 250.00
- 2983—CRUSHER: Dupps, 25 HP. with starter, little used 1500.00
- 2950—LARD KETTLE: Steel, steam jacketed, 45 gal. cap. 65.00
- 2951—METAL SKEWERS, BEEF NECK PINS: (6 barrels) 5/16" diameter rod tinned, 11" overall, 1 1/4" inside dia. eye. (NEW—NEVER USED) Bids requested
- 2991—AMMONIA COMPRESSOR: Vilter 7 1/2 x 7 1/2, 36 ton, late style, with valve, tube condenser, ammonia receiver, 40 HP. motor & starter \$1750.00
- 2981—VILTER PAK ICER: 1 Ton cap. complete with 1/4 ton storage bin & 3 HP. air-cooled Brunner Compressor (NEW—IN ORIGINAL CRATE) delivered anywhere in U.S. 1900.00
- 2996—FLAKE ICER: York Model DER 10, 1 ton cap. factory reconditioned, guaranteed, like new 1450.00
- 2990—CARTON FORMER & CLOSER: (NEW) Peters Machinery, with automatic closer for 12 cartons, 60 cartons per min. cap. 7500.00
- 2986—BOILER: Scotch Marine 25 HP. with oil burner Bids requested
- 2932—ADVANCE DIP TANK: 145.00
- 2900—KETTLE: Aluminum, steam jacketed, 100 gal. cap. with cover 200.00

BARLIANT & CO.

1401 W. Pershing Rd. (39th St.)
U. S. Yards, Chicago 9, Ill.
FRONTier 4-6900

DISPLAY ROOMS and OFFICES
New, Used & Rebuilt Equipment
Liquidators and Appraisers



HYGRADE'S
BEEF - VEAL - LAMB
PORK

HYGRADE'S
ALL-BEEF
FRANKFURTERS

HYGRADE'S
ORIGINAL
WEST VIRGINIA
CURED HAM

HYGRADE'S
HONEY BRAND
HAMS & BACON

HYGRADE'S
CORNEB BEEF
AND TONGUE

HYGRADE
in name...
high grade in fact!

...also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods
and Canned Meats

HYGRADE FOOD PRODUCTS CORP.
EXECUTIVE OFFICES: 2851 RICHMOND AVENUE, DETROIT 16

Superior Packing Co.

Chicago



St. Paul

DRESSED BEEF
BONELESS MEATS and CUTS
OFFAL • CASINGS

Carlots

Barrel Lots

HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS



- WILLIAM O. JOYCE, Boston, Mass.
- F. C. ROGERS CO., Philadelphia, Pa.
- A. L. THOMAS, Washington, D. C.

BEEF • VEAL • PORK • LAMB
HUNTERIZED SMOKED AND CANNED HAM

ADVERTISERS

in this issue of THE NATIONAL PROVISIONER

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

Adler Co., The	30
Advance Oven Company	21
Allbright-Nell Co., The	Third Cover
Aromix Corporation	36
Asmus Bros., Inc.	20
Barliant and Company	43
Cincinnati Butchers' Supply Co., The	18
Cleveland Cotton Products Co., The	36
Cohn, E. & Sons, Inc.	35
Daniels Manufacturing Company	40
Deiventhal, W.	28
Electric Auto-Lite Company, The	21
Fearn Laboratories, Inc.	22
Felin, John J., & Co., Inc.	39
Fowler Casing Co., Ltd., The	31
French Oil Mill Machinery Co., The	39
Globe Company, The	10
Globe Tool & Supply Co., The	27
Griffith Laboratories, Inc., The	3
Ham Boiler Corporation	41
Hunter Packing Company	44
Hygrade Food Products Corp.	44
International Salt Company, Inc.	17
Kahn's, E., Sons Co., The	41
Keebler Engineering Company	32
Kennett-Murray & Co.	38
Koch Supplies	33
Kold-Hold Manufacturing Company	16
Kurly Kate Corporation	37
Legg, A. C., Packing Co., Inc.	37
Levi, Berth. & Co., Inc.	20
Licht, M., & Sons	32
Luse-Stevenson Co.	30
Mayer, H. J., & Sons Co., Inc.	26
McCarthy, C. A., Inc.	30
McMurray, L. H., Inc.	39
Meyer, H. H., Packing Co., The	44
Mitts & Merrill	31
Paterson Parchment Paper Company	25
Peters Machinery Company	32
Philadelphia Boneless Beef Co., Inc.	40
Preservaline Manufacturing Co., The	First Cover
Rath Packing Co., The	41
Reynolds Electric Company	41
Sayer & Co., Inc.	39
Schluderberg, Wm. - T. J. Kurdie Co., The	40
Schwartz, H., & Co.	35
Smith's, John E., Sons Company	Second Cover
Sparks, H. L., & Company	38
Speco, Inc.	26
Standard Conveyor Co.	31
Stange, Wm. J., Company	Insert 7
Stedman Foundry & Machine Company, Inc.	34
Superior Packing Co.	44
Sutherland Paper Company	Fourth Cover
Taylor Instrument Companies	6
Union Steel Products Co.	5
White Motor Company, The	9
Williams Patent Crusher & Pulverizer Co.	4

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

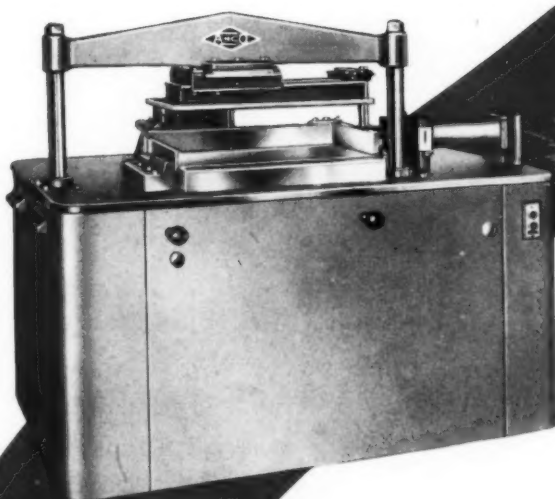
Partridge
SINCE 1876

THE H. H. MEYER PACKING CO. • CINCINNATI, O.

HAM • BACON • LARD • SAUSAGE

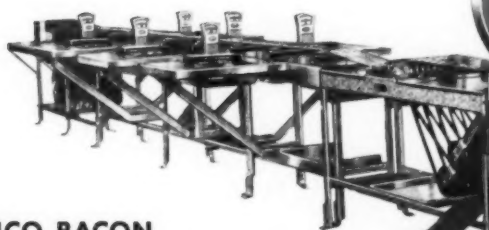


★ *certified leadership*

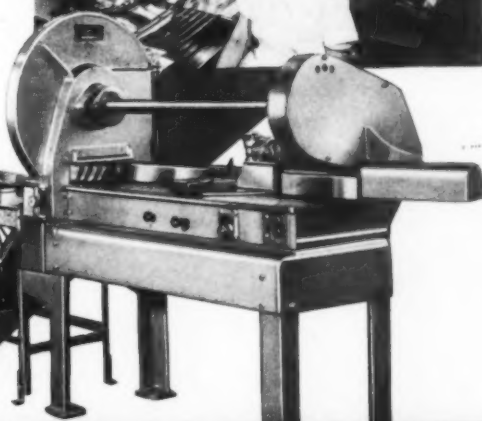


**ANCO HYDRAULIC
BACON PRESS**

★ **THE LEADERSHIP** maintained
by ANCO Bacon Packaging
Equipment is due to superior
design, construction and service,
attested to by the hundreds
of users.



**ANCO BACON
SLICER and CONVEYOR**



THE ALLBRIGHT-NELL CO.
5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

"HOT"

MERCHANDISING for COLD CUTS



Tasty meat specialties look better and sell faster when their natural appeal is enhanced with clean, colorful packages. Add the mass display of a "family" design and you have a market-winning combination.

Sutherland's new Sta-Fresh* food packaging board is ideal for such products. It not only prints to perfection but it is grease and moisture resistant and substantially retards wicking and rancidity.

Like to get in on this new merchandising idea to increase your sales of cold cuts? Write for samples and full particulars.



* Trade Mark



FOLDING, PARAFFINED, AND LAMINATED CARTONS
BAKERY PACKAGES - PREPACKAGING BOARDS AND TRAYS

SUTHERLAND
PAPER CO.
KALAMAZOO
MICH.

LIQUID-TIGHT CONTAINERS - FOOD TRAYS - PAPERWARE
EGG CARTONS - PLATES - PAILS - HANDI-HANDLE CUPS

